

DESSERT MENU

Berries Napoleon

Layers of white chocolate pastry cream, fresh berries tossed in orange liqueur and almond lace cookies on raspberry sauce \$16.95

Molten Chocolate Gâteau

Rich flourless chocolate cake warmed with a chocolate ganache truffle served with fresh raspberries and raspberry sauce \$18.95

Vanilla Bean Crème Brûlée

A classic baked custard with vanilla bean and a brûléed sugar crust \$14.95

English Toffee Cake

Traditional English “sticky toffee pudding” which is a rich cake made with dates and served warm with toffee sauce and housemade Guinness stout ice cream \$16.95

White Chocolate Raspberry Bread Pudding

with Crème Anglaise and Raspberry Coulis \$15.95

Peach Cobbler Cheesecake

Traditional New York style sized cheesecake with a graham cracker crust, topped with peach compote and streusel on Amaretto sauce 14.95