Logo

Description automatically generated

***Desserts***

$9

**Crème Brulée\***

Classic Vanilla Custard with a Caramelized Sugar Finish

**Chocolate Decadence\***

Flourless Chocolate Torte with Chocolate Mousse, Fresh Berries, Chocolate Sauce, and Raspberry Coulis

**Raspberry Sorbet\***

House Made Raspberry Sorbet served with Berries and Raspberry Sauce

**Donut Duet**

House Made Chocolate and Lemon Cake Doughnut Holes Paired with Raspberry, Chocolate and Crème Anglaise Sauce

**Cookies & Ice Cream**

Brown Butter Pistachio Tuile Cookies with Chocolate Ganache With Lavender Ice Cream

**Passion Fruit Cheesecake**

Passion Fruit Infused Vanilla Cheesecake with a Star Anise Graham cracker Crust topped with Coconut Chantilly Cream and Mango Pineapple Compote

\*Prepared without Gluten

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