

DESSERT MENU

LEMON PUDDING CAKE

With Grand Marnier Strawberries and
White Chocolate Cream

THE TRIPLE CHOCOLATE CAKE

Semi Sweet Flourless Cake, Milk Chocolate Mousse
and Dark Chocolate Ganache with Tahitian
Vanilla Bean sauce and White Balsamic
Blackberry Puree

CLASSIC CRÈME BRULEE

Slow Baked Custard finished with Burnt Sugar Crust,
Seasonal Berries and Tuile Cookie Garnish

MANILA MANGO SUNDAE

Fresh Diced Manila Mango Layered with
Crushed White Chocolate Pistachio Cookies,
and Vanilla Bean Ice Cream finished with
Whipped Cream and Chocolate filled Gaufrettes

ITALIAN SORBETTO

Please Ask Your Server about Chef's Selected
Flavors. Try them with Fresh Squeezed
Lemon for Enhanced Flavor.