



# DESSERT

Madagascar Vanilla Bean Crème Brulee ..... 13  
Grilled Pineapple / Lime Mint / Macadamia Nut Brittle  
\*GF

Individual Dutch Apple Pie ..... 14  
Pecan Crumb Topping / Salted Caramel / Smoked Cheddar Ice Cream

Dark Chocolate Orange Mousse ..... 15  
Flourless Chocolate Cake / Cranberry Gelée / Raspberries / Orange Supremes  
Spiced Candied Pistachios  
\*GF

Pumpkin Roulade..... 11  
Nutmeg Cream Cheese Icing / Brandy Caramel Crème Anglaise / Thyme Scented Pumpkin Seeds  
Pumpkin Ice Cream

House Made Raspberry - Rose Sorbet..... 10  
Dark Chocolate Shavings / Crystalized Rose / Fresh Blackberries  
\*GF / \*DF / \*Vegan

Pastry Chef: Sarah Nissen

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 9.20.19

