
DESSERTS



APRICOT CRÈME BRULEE	13
Raspberry Mint Salad / Pistachio Short Bread * GF Optional	
CHERRY JUBILEE	16
Flambeed Brandied Cherries / Lemon Pound Cake Blood Orange Ice Cream / Caramelized Cocoa Nibs	
DARK CHOCOLATE ONYX MOUSSE	15
Flourless Chocolate Cake / Candied Orange Zest Orange Supremes / Black Walnut Brittle / Salted Caramel * GF	
KEY LIME CAKE	14
Lime Cake / Key Lime Curd / Vanilla Bean Buttercream Candied Macadamia Nut / Mango Coulis	
SWEET CORN CAKE	10
Jalapeno – Basil Sorbet / Yuzu Roasted Strawberries * GF / Vegan / DF	
ARTISAN CHEESE PLATE	35
Chef's Selection of Gourmet Cheeses and Accoutrements House Made Seed Crackers	
