



## DESSERT

Apple Fritter .....	13
Cinnamon Caramel / Salted Caramel Apple Ice Cream / Candied Pecans	
Vanilla Bean Crème Brulee .....	13
Mango – Huckleberry “Salsa” / Honeycomb Brittle *GF	
Cast Iron Cookie .....	14
Chocolate Chip Blondie / Butterscotch / Caramelized Cocoa Nibs /Cherry Cordial Ice Cream	
Flourless Chocolate Cake .....	14
Dulce de Leche / Almond Florentine / Fresh Raspberries *GF	
Vanilla Pear Sorbet .....	13
Maple Glazed Walnuts / Orange Supremes	

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. 11.30.20

