



DESSERT

Warm Spiced Cake 13

Salted Caramel / Cardamom Pear Compote / House-Made Vanilla Ice Cream / Candied Walnuts

Meyer Lemon Crème Brûlée 15

Huckleberry Compote / Almond Madeleine

*GF Optional

Butterscotch Cast Iron Brownie 14

Brownie / Butterscotch Ganache / House-Made Pistachio Ice Cream / Pretzel Bits

Pumpkin Cheesecake 14

Cinnamon Graham Crust / Candied Pecans / Maple Chantilly / Gingerbread

Dark Chocolate Brownie Sundae 15

Banana "Ice Cream" / Caramelized Cocoa Nibs / Dark Chocolate Sauce

Coconut - Rum Caramel / Toasted Coconut

*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. 9.14.21