
DESSERTS



CARDAMOM CRÈME BRÛLÉE 15

Fresh Fig / Orange Madeleine

* GF Optional

WHITE CHOCOLATE LIME MOUSSE 15

Flourless Almond Cake / Fresh Passion Fruit / Kaffir Lime Caramel

Lime Crispy

* GF

DARK CHOCOLATE BOURBON FONDUE 25

Makers Mark Bourbon / Fresh Fruit / Meyer Lemon Angel Food Cake / Pretzels

NUTELLA CRÊPE 14

Candied Hazelnuts / Brûléed Banana / Cinnamon Cognac Sauce

WARM POLENTA SPICE CAKE 15

Bourbon Caramel / Cranberry Sorbet / Chablis Poached Apple / Maple Pistachios

* GF / Vegan / DF

ARTISAN DESSERT CHEESE PLATE 25

Stilton Blue Cheesecake with Almond Rosemary Crust

Carr Valley Smoked Cheddar Ice Cream / House-Made Salt & Pepper Crackers

Accoutrements

PASTRY CHEF: SARAH NISSEN