



DESSERT

Payette Ice Cream Sandwich 13

Lemon Cookie / Strawberry Frozen Yogurt / Strawberry Basil Coulis
Freeze Dried Strawberries

Blackberry Panna Cotta 14

Almond Rosemary Shortbread / Blackberry Coulis / Candied Almonds

* GF / Nut Free Optional

Ginger Peach Crisp 14

Cinnamon Oat Topping / Salted Caramel / Local Huckleberry Ice Cream

* GF

Banana Split Cake 15

Banana Cake / Vanilla Bean Ice Cream / Caramelized Pineapple Ice Cream

Vanilla Chantilly / Toasted Pecans

* Nut Free Optional

Chocolate Trio 15

Fudgy Brownie / Milk Chocolate Mousse / Idaho Potato Truffles / Toasted Walnuts

White Chocolate Crème Anglaise

* Nut Free Optional

Dark Chocolate Brownie Sundae 14

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

Toasted Coconut Coconut – Rum Caramel

* GF / Vegan / DF

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. 5.16.22