



## DESSERT

Apple Wontons 13

Chinese 5 Spiced Apple Filling / Salted caramel Sauce / Apple Brandy Crème Anglaise

Meyer Lemon Crème Brûlée 15

Huckleberry Compote / Almond Madeleine

\*GF Optional

Chocolate Chip Cast Iron Cookie 14

Goey Ganache Filling / Cherry Cordial Ice Cream / Caramelized Cocoa Nibs

Amaretto Cheesecake 13

Gingersnap Crust / Cardamom Pear Compote / Pomegranate Seeds / Vanilla Chantilly  
Cranberry Coulis

Banana Foster Mousse 15

Flourless Chocolate Pecan Cake / White Chocolate Banana Mousse / Caramelized Bananas  
Salted Caramel / Dark Chocolate Sauce / Toasted Pecans

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. 2.2.23