



DESSERT

Madagascar Vanilla Bean Crème Brulee 13

Almond Florentine / Orange Supremes / Pomegranate Seed

* GF

Chocolate Peanut Butter Brownie 14

Goopy Peanut Butter Ganache / Banana Ice Cream / Salted Peanuts
Chocolate Sauce

Pumpkin Roulade 14

Nutmeg Cream Cheese Icing / Cranberry Coulis / Salted Caramel
Candied Pecans / Thyme Pumpkin Seeds

Maple Apple Crisp 14

Cinnamon Oat Crisp Topping / Vanilla Oat Milk Ice Cream
Rum Caramel Sauce / Maple Pecans

* GF / DF / VEGAN

Sorbet & Berries 13

Ask your Server today's flavor

* 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. 10.4.22