



## DESSERT

Madagascar Vanilla Bean Crème Brulee 14

Huckleberry Compote / Lemon Madeleine

\* GF OPTIONAL

Chocolate Peanut Butter Brownie 15

Goosey Peanut Butter Ganache / Banana Ice Cream / Salted Peanuts

Dark Chocolate Sauce

Amaretto Cheesecake 14

Almond Crust / Pear Cardamom Compote / Almond Brittle

Freeze Dried Raspberries / Cranberry Coulis / Vanilla Chantilly

\* GF

Maple Apple Crisp 15

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. 1.10.23