



DESSERT

Gingerbread Cake 14
Vanilla Cream Cheese Icing / Cranberry Frozen Yogurt
Cranberry Orange Coulis

Pumpkin Crème Brûlée 13
Nutmeg Shortbread / Maple Chantilly / Lingonberry Compote
*GF OPTIONAL

Dark Chocolate Mint Mousse 15
Flourless Chocolate Cake / Dark Chocolate Mint Ganache
Raspberry Coulis / Fresh Raspberries
Caramelized Cocoa Nib
* GF

Sorbet & Berries 14
Ask your Server today's House-Made Flavor
* GF / DF / VEGAN

Pastry Chef: Sarah Nissen

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 9.18.23

