

# DESSERT MENU

## **Berries Napoleon**

Layers of white chocolate pastry cream, fresh berries tossed in orange liqueur and almond lace cookies on raspberry sauce \$15.95

## **Molten Chocolate Gâteau**

Rich flourless chocolate cake warmed with a chocolate ganache truffle served with fresh raspberries and raspberry sauce \$16.95

## **Vanilla Bean Crème Brûlée**

A classic baked custard with vanilla bean and a brûléed sugar crust \$13.95

## **Key Lime Tarte**

Key lime tarte with a pecan-graham cracker crust topped with mango coulis, fresh whipped cream and lime zest \$14.95

## **Bananas Foster Bread Pudding**

Brioche and croissant bread pudding topped with sautéed bananas in a brown sugar-rum sauce \$14.95

## **Apple Crumble Cheesecake**

Traditional New York style sized cheesecake with a graham cracker crust, topped with cinnamon apples and pastry crumbles on caramel sauce \$14.95