

# DESSERT MENU

## *Chocolate Mousse Cake*

ladyfinger topped with dark chocolate mousse, dark chocolate ganache and filled with salted caramel and served with praline crumbles 12

## *Strawberry Fields*

vanilla cake with vanilla mousse cake filling, strawberry sauce, strawberries poached in port wine, strawberry shortcake crumble, port reduction and whip cream 12

## *Rosemary Goat Cheese Cheesecake*

with strawberry sauce, strawberry caviar, lemon candy peel, candy lemon zest, shortbread crumbs rosemary leaves and sugar glass 12

## *\*Mint White Chocolate Mousse Cake*

mint and white chocolate mousse cake with a blackberry balsamic sauce, sweet fried quinoa, fresh mint leaves and blackberries 12

## *\*Seasonal Creme Brulee*

smooth seasonally inspired flavored custard topped with burnt sugar 9

## *\*Cherries Jubilee*

bing cherries flambeed table side, with orange liquor, brandy and sherry then served over house made french vanilla bean ice cream 9

## *\*Sorbet Trio*

mango/strawberry sorbet, blueberry sorbet, and an orange/basil sorbet with almond crumbles, fresh fruit and sugar garnish 9

## *Pineapple Delight*

vanilla cake, with pineapples poached in rum, pastry cream, banana caramel, pineapple chips, toasted coconut and maraschino cherries 12

**SPECIAL EVENT COMING UP?  
ASK ABOUT OUR SPECIAL ORDER DESSERTS!**