

Desserts

°House Made Ice Cream & Sorbet

three scoops – ask your server for daily selection

9

°Crème Brûlée

soft custard enriched with white chocolate and raspberry,
served with raspberry coulis and edible flowers

10

Mascarpone Cheesecake

light and creamy cheesecake on a slightly sweet graham cracker
crust topped with a strawberry gelee, and a rhubarb compote

11

Opera Cake

layers of soft almond sponge cake soaked in espresso syrup,
blanketed with a delicate coffee buttercream
and rich chocolate ganache,
finished in a decadent chocolate glaçage

12

°Flourless Dark Chocolate Torte

rich dark chocolate torte, and milk chocolate ganache topped with a
cocoa noir glaçage, accompanied by a vanilla bean anglaise,
and blackberry coulis

10

Spumoni Baked Alaska

layers of sweet cherry and creamy pistachio ice cream, rich moist
dark chocolate cake all enrobed in a cloud of toasted italian meringue

12

Selection of Artisanal Cheeses

choice of three cheeses served with loleta farms wildflower honey,
seasonal fruit, and crostinis

18

° Gluten Free Dishes