

Desserts

° House Made Ice Cream & Sorbet

Three scoops of our luscious handmade ice creams or sorbets. Mix and match any of our flavors; Pacific Flake sea salt and chocolate, Madagascar vanilla bean, Loleta honey-orange zest, rosemary blossom, strawberry, Amerena cherry gelato, watermelon sorbet & lemon sorbet

9

Strawberry 'Shortcake'

Buttermilk-vanilla bean panna cotta, strawberry coulis, macerated strawberries, tuiles, madeleines, sparkling chantilly, and aged balsamic vinegar

9

° Opera Cake

Composed of delicate layers of almond sponge, espresso butter cream, chocolate ganache, and cocoa noir glaçage

11

° Chocolate Torte

A rich, complex and intense Abinao chocolate torte, Dulcey blonde chocolate ganache, and extra dark cocoa glaçage are offset by vanilla bean anglaise, fruit coulis, and fresh berries.

13

Selection of Artisanal Cheeses

Choice of three cheeses served with Redwoods Monastery creamed honey, seasonal fruit and crostinis

17

° Gluten Free Dishes