

# Desserts

Make any of the desserts below A la Mode, add \$3

## **Soufflé \$15** *(Please allow 30 minutes for preparation)*

Chocolate, Vanilla or Grand Marnier

## **Raspberry Delight \$14**

White Chocolate Gelato, Fresh Raspberries, Shaved Almonds, Chambord Liquor

## **Crème Brûlée \$10**

Traditional or with Caramelized Bananas & Glazed Pecans  
... a Local Favorite!

## **Warm Apple Tart \$10**

Warm Apples Baked in an Almond Pastry, Caramel Sauce

## **Bananas Caramel \$10**

White Chocolate Ice Cream, Sautéed Bananas, Hot Caramel Sauce, Shaved Almonds

## **Chocolate Fantasy Cake \$10**

Dark Flourless Chocolate Cake, White Chocolate Sauce

## **Key Lime Cheesecake \$10**

Graham Cracker Crust

## **Seasonal Sorbet \$9**

Fresh Berries

## **Gelato Trio \$9**

Trio of Assorted Seasonal Flavors