



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

Warm Apple Tart \$10
Warm Apples Baked in an Almond Pastry, Caramel Sauce

Chocolate Decadence Cake \$10
Traditional Rich Chocolate Cake, Fresh Berries

Crème Brûlée \$10
Traditional or with Caramelized Bananas & Glazed Pecans
... a Local Favorite!

Bananas Caramel \$10
White Chocolate Ice Cream, Sautéed Bananas, Hot Caramel Sauce,
Shaved Almonds

Key Lime Cheesecake \$10
Graham Cracker Crust

Chocolate Mousse Duo \$10
Candied cherries, White and Dark Chocolate Mousse, Sponge Cake

Seasonal Sorbet \$9
Fresh Berries

Gelato Trio \$9
Trio of Assorted Seasonal Flavors