



DESSERTS

A LA MODE, ADD \$3

SOUFFLE <i>(Please allow 30 minutes for preparation)</i> <i>CHOCOLATE, VANILLA, OR GRAND MARNIER</i>	\$15
CHOCOLATE ESPRESSO GANACHE BAR <i>GF</i> <i>PISTACHIO CRUMBLE, FRESH BERRIES, MALDON SEA SALT</i>	\$12
NEW YORK STYLE CHEESECAKE <i>FRESH BERRIES, RASPBERRY SAUCE</i>	\$12
BANANA BREAD PUDDING <i>SAUTED BANANAS IN CARAMEL SAUCE, WAFER COOKIE, VANILLA BEAN ICE CREAM</i>	\$12
BANANAS CARAMEL <i>VANILLA BEAN ICE CREAM, SAUTEED BANANAS, CARAMEL SAUCE, SHAVED ALMONDS</i>	\$12
CHOCOLATE DECADENCE CAKE <i>CHOCOLATE SAUCE, CARAMEL SAUCE</i>	\$10
CRÈME BRULEE <i>GF</i>	\$10
SEASONAL FRESH BERRIES <i>GF</i>	\$10
SEASONAL FRUIT SORBET <i>GF</i>	\$ 9

GF = GLUTEN FREE

EXECUTIVE CHEF - JORGE MUNARES CARRILLO