



DESSERTS

A LA MODE, ADD \$3

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| 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