

Desserts Menu

Pastry Chef, Nancy Slatsky

Banana Spring Rolls

Coconut Chocolate Chip Ice Cream Grilled Pineapple Coulis Caramel Rum Sauce **6**

Red Velvet Cheesecake

Chocolate Shortbread Crust White Chocolate Chantilly Cream **6**

Florida Key Lime Profiteroles

Key Lime Ice Cream Compressed Mango, Raspberry Drizzle **6**

Tahitian Vanilla Bean Semifreddo

Crispy Malted Meringue Crumble Milk Chocolate Anglaise **6**

Strawberry Shortcake

Scented with Orange Blossom Syrup Basil Ice Cream, Blackberry Reduction **6**

Duo of Crème Brule's

Lemon and Lavender French Macaroons, Fresh Berries **6**

Fallen Chocolate Soufflé Cake

Espresso Ice Cream Chocolate Pouring Sauce **6**

Selection of Freshly Spun Ice Creams & Sorbets

Vanilla Bean, Belgian Chocolate or Mint Chocolate Chip Ice Cream Mango, Raspberry or Lemon Sorbet **5**

Dessert Sampler for Two

Taste Four of Chef Nancy's Favorites **11**

Artisanal Cheese Presentation

Seasonal Fruits and Chutney Served with Sliced Artesian Bread

Choice of Three: **12** | Choice of Four: **14**

Humboldt Fog Grande

Soft Goat's Milk from California

Cahill's Porter Cheddar

Semi-Firm Cow's Milk from Ireland

Taleggio

Soft Cow's Milk from Italy

ged Gouda

Hard Cow's Milk from Holland

Point Reyes Blue

Cow's Milk from California

Manchego

Firm Sheep's Milk from Spain