



dessert menu

TERRINE OF SORBET

BELGIAN CHOCOLATE BOURBON CAKE

VANILLA BEAN CREME BRULÉE

BAKED AMERICAN CHEESECAKE WITH MIXED BERRY SAUCE

ICE CREAM SUNDAE WITH CHOCOLATE & CARAMEL SAUCES

SEASONAL BERRIES WITH FRESH WHIPPED CREAM

KEY LIME PIE

STICKY TOFFEE PUDDING

OLD-FASHIONED CHOCOLATE BROWNIE

// 14.00

ASSORTED LOCAL & IMPORTED CHEESES

// 22.50