



All our desserts are prepared in house daily with only the finest and freshest ingredients 8/ Each

Vanilla Cheesecake Served with a mixed berry compote on vanilla anglaise

Vanilla Bean Crème Brûlée

Served with a orange pecan biscotti

Berry Crisp

Mixed berries finished with an oatmeal crisp, and topped with vanilla gelato

Flourless Chocolate Torte

Served on espresso anglaise, topped with whipped cream

Tiramisu

A traditional chef specialty, ladyfinger cookies soaked in espresso liqueur topped with light fluffy mascarpone drizzled with chocolate

Beignets

Three crisp and light French donuts finished with powdered sugar served with a side of strawberry infused apple sauce

Cookie Melt

Chocolate chip cookie warmed in a skillet and topped with a scoop of vanilla gelato, drizzled with caramel and chocolate

