

DESSERTS

Chocolate Soufflé

Chocolate hazelnut crème anglaise, fresh whipped cream and dusted with powdered sugar 8.99

Please allow our pastry chef thirty minutes

"HOT CHOCOLATE"

Rich chocolate coated ice cream turtle sundae with salted walnuts, caramel and graham cracker crust

flamed table side 12.99

Sharing recommended.

German Chocolate Layer Cake

A warm Guittard dark chocolate pudding cake iced tableside with salted pecan and toasted coconut vanilla frosting 10.99

Red Velvet Cake

Classic Southern style buttermilk red velvet cake baked to order and iced tableside with cream cheese frosting. Served with vanilla ice cream and toasted pecans 10.99

Please allow our pastry chef thirty minutes

Classic Crème Brûlée

Caramelized Tahitian vanilla bean custard, with fresh berries and a sliced almond tuile 7.99

Flourless Dark Chocolate Olive Oil Cake

Salted caramel, toasted pistachios and sweetened crème fraîche 7.99

Trio of Fresh Fruit Sorbet

Chef's selection of fresh sorbets and berries 6.99