



DESSERT PLATES

chocolate dacquoise^{GF}
peanut vacherin, peanut butter mousse, sea salt caramel 9

black bottom banana pie
chocolate pudding, banana cream, cocoa meringue 9

carrot upside down cake
cream cheese ice cream, lemon curd, earl grey raisins 9

ice creams and sorbets 3

TOFFEE BITES

vanilla bean marshmallow^{GF}
dark chocolate, toffee crunch 4

white chocolate crèmeux^{GF}
mascarpone, toffee sauce 4

sticky toffee pudding
dates, whipped cream 4

petit three
all three bites 12



PASTRY CHEF: JODI POLSON

^{GF} These menu items can be made gluten-free.

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

executive chef: Paul C Reilly | Not all menu items are listed. Please inform your server of any food allergies or sensitivities. | Gratuity of 18% may be added to parties of six or larger.



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