



## DESSERT PLATES

chocolate dacquoise<sup>GF</sup>  
peanut vacherin, peanut butter mousse, sea salt caramel 9

dutch appeltaart terrine  
almond praline, ricotta ice cream, black tea caramel 9

mont blanc  
chestnut chiffonade cake, coffee cream, chocolate 9

ice creams and sorbets 3

### PUMPKIN BITES

pumpkin ice cream  
pecan streusel 4

pumpkin hot chocolate<sup>GF</sup>  
gingersnap shortbread 4

pumpkin truffles<sup>GF</sup>  
white chocolate 4

petit three  
all three bites 12



PASTRY CHEF: JODI POLSON

<sup>GF</sup> 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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