



DESSERTS

by Executive Pastry Chef - Jason Reaves



HEADING TO THE FIRE PIT...

S'mores for Two \$20 per kit

lindt chocolate bar, graham crackers
marshmallows

Strawberries & Cream Doughnuts \$10

salamander honey, strawberry powder, whipped ivoire chocolate cheesecake

Ginger-Lemon Crème Brulee \$10

poppy seed biscotti, crystalized ginger, lemon curd

Mason Jar Chocolate Cake (GF) \$10

root beer foam, hazelnut cocoa nib granola, vanilla bean ice cream

Chocolate Nostalgia \$10

white chocolate and caramelized banana pudding, double chocolate ice cream sandwich, salted caramel cotton candy

Trio of Housemade Ice Cream or Sorbet \$10

selection of seasonal flavors

AFTER DINNER DRINKS

Chocolate Caramel Martini \$15

belvedere vodka, godiva liqueur, crème de cacao, bailey's, ghirardelli sauces

Espresso Martini \$15

belvedere vodka, crème de cacao, espresso, cream

"Key Lime Pie" Martini \$14

stoli vanil, key lime syrup, pineapple juice, cream, lime zest

Taylor Fladgate Tawny Port \$9/ \$11/ \$13/ \$25/ \$45

10yr/ LBV/ 20yr/ 30yr/ 40yr

Klein Constantia \$20

vin de constance (100% muscadelle), south africa