

## *Desserts*

### *Drunken Turtle* CN, GF, CA

salted caramel, sugared pecans  
chocolate glaze, pecan praline ice cream \$15

### *Lemon & Vanilla Bean Crème Brûlée* GF

fresh raspberries \$14

### *Chocolatey Red Velvet*

cream cheese mousse swirl  
toasted cake crumble \$15

### *Rustic Pear Cake*

winter fruit salad  
pear yuzu ginger sorbet \$16

### *Maple Cream Graham Tart*

caramelized white chocolate banana cream  
spiced blueberry confiture \$16

### *Sorbet* GF, Vegan

check with server for daily selections \$11.95

### *Ice Cream* GF

chocolate, vanilla or daily feature \$11.50  
with fresh seasonal berries \$12.95

Gluten Free (GF)  
Contains Nuts (CN)  
Contain Alcohol (CA)

*Pastry Chef Lara Coleman*