

DESSERT MENU

Berries Napoleon

Layers of white chocolate pastry cream, fresh berries tossed in orange liqueur and almond lace cookies on raspberry sauce \$14.95

Molten Chocolate Gâteau

Rich flourless chocolate cake warmed with a chocolate ganache truffle served with fresh raspberries and raspberry sauce \$15.95

Vanilla Bean Crème Brûlée

A classic baked custard with vanilla bean and a candied brown sugar crust \$13.95

English Toffee Cake

Traditional English “sticky toffee pudding” which is a rich cake made with dates and served warm with toffee sauce and housemade Guinness stout ice cream \$15.95

Bananas Foster Bread Pudding

Brioche and croissant bread pudding topped with sautéed bananas in a brown sugar-rum sauce \$14.95

Apple Crumble Cheesecake

Traditional New York style sized cheesecake with a graham cracker crust, topped with cinnamon apples and pastry crumbles on caramel sauce \$14.95