

Dessert Menu

- **Crème Brûlée** 10

Chef's seasonal daily preparation of crème brulee with torched raw sugar topping

- **Chocolate Pumpkin Parfait** 8

Sweet cream pumpkin mousse, graham crackers, dark chocolate, caramel sauce, whipped cream

- **Cranberry Orange Glazed Ricotta Cake (GF)** 9

Gluten free whole milk ricotta cake, almond flour, coconut flour, orange juice, orange zest, baked golden brown topped with cranberry orange sugar glaze and whipped cream

- **Apple Turn over Ala Mode** 10

Local apples, cinnamon, butter, sugar, puff pastry, fried hot topped with vanilla bean ice cream, warm crown apple sauce, whipped cream

- **Kev's Peanut Butter Mousse** 9

House made peanut butter mousse, chocolate cookie crust, fresh berries, whipped cream

- **Pumpkin Zeppole** 10

Deep fried pumpkin fried dough, cinnamon sugar dusted, apple caramel dipping sauce

***All desserts are made in house and some may include dairy, peanuts, tree nuts and or other allergenic ingredients. Make your server aware and we will do our best to accommodate your dietary restriction