



## Desserts



### Crème Brûlée 12

*Chef's weekly preparation of crème brûlée with torched raw sugar topping*

### Bananas Foster-Stuffed Brioche 14

*Cinnamon & egg dipped sweet cream cheese-stuffed brioche French toast topped with bananas foster & vanilla bean ice cream*

### Chef's Cheesecake 11

*Chef's weekly seasonal preparation of our house-made NY-style cheesecake*

### Chocolate Peanut Butter Mousse 14

*Espresso syrup-soaked ladyfingers, dark chocolate peanut butter mousse, whipped mascarpone, cocoa powder*

### Cookie Skillet A La Mode 11

*Fresh-baked chocolate chip cookie skillet, vanilla bean ice cream, chocolate syrup*

### Mixed Berry Gratin 10

*Mixed seasonal berries, zabaglione, cinnamon-dusted granola, whipped cream*

*\*\*\*All desserts are made in-house. 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 or food allergy. Thank You!\*\*\**