



DESSERTS

“Canned” Crème Brûlée

silky vanilla custard, fresh fruit compote,
caramelized sugar tuile 7.00

Chocolate Implosion

(finished tableside)

caramelized white chocolate mousse,
decadent chocolate brownie, dark chocolate ice cream,
molten hot fudge 9.00

Limoncello Cheesecake

graham craker crust, silky cream cheese,
lemon custard, raspberry coulis, fresh raspberries 6.00

Tiramisu

fluffy mascarpone cream, espresso beans,
dark rum caramel 7.00

Spumoni Bavarian

pistachio and vanilla bavarian, homemade cannoli,
whipped ricotta and mascarpone cream, candied cherries
7.00