

DESSERTS

house-made

COCONUT DACQUOISE

pineapple-rum, mousse layer cake,
grilled pineapple sorbet

10.

SEASONAL CRÈME BRÛLÉE

whipped cream, chocolate decor

8.

POACHED AUTUMN FRUIT

apple gelée, date and pecan phyllo,
pink peppercorn ice cream

9.

GINGER MOLASSES CAKE

pumpkin mousse, caramel, candied pumpkin seeds,
crème fraîche ice cream

10.

FROZEN DARK CHOCOLATE BUDINO

hazelnut mousse, espresso-caramel sauce,
candied hazelnut, toasted meringue shards

10.

ICE CREAM *and* SORBET SAMPLER

choose three from our daily selection

6.

PASTRY CHEF

Rachel Patall-David

*Please inform your server of nut, gluten, or
dairy sensitivities, as some desserts contain these items.*
