

## DESSERTS

**All selections 6.00**

### **Coconut Cheesecake**

Thick, rich & creamy with coconut flake and mango coulis

### **Chocolate Velvet Cake**

Amaretto soaked chocolate genoise & dark chocolate mousse, enrobed in chocolate glaze, finished with whipped cream and raspberry coulis

### **Crème Brulée**

Classic, rich vanilla bean custard with a crisp, caramel crust

### **Fruit Tart**

House made tart with fresh seasonal fruits, finished with strawberry glaze

### **Pot de Crème**

Chocolate-peppermint custard infused with Bailey's Irish Crème

### **House Made Ice Creams and Sorbet**

Bourbon Island Vanilla Bean,  
Birch Syrup Butter Pecan & Chocolate-Peppermint  
Sorbet: Daily Selection

**Pastry Chef:** Malinda Ezell

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