



Desserts

DARK CHOCOLATE GANACHE TART

DARK CHOCOLATE GANACHE TART WITH SWEET POTATO ICE CREAM, SALTED BUTTERSCOTCH, CINNAMON SUGAR, CRISPY SWEET POTATO STRAWS

SPICED CARROT CAKE

SPICED CARROT CAKE WITH CANDIED PECANS & CINNAMON CREAM CHEESE FROSTING

LEMON OLIVE OIL CAKE

LEMON OLIVE OIL CAKE WITH LEMON CURD, SWEET MASCARPONE CREAM, BLUEBERRY COMPOTE FRESH SEASONAL BERRIES

AWARD WINNING CHEESECAKE

****ASK FOR CHEFS SEASONAL OPTIONS ****

(EXAMPLES: BOURBON PEACH, DARK CHOCOLATE HAZELNUT, WHITE CHOCOLATE RASPBERRY, TOASTED S'MORES, PUMPKIN GINGER WITH SMOKED APPLE, DARK CHOCOLATE PEANUT BUTTER, CADILLAC MARGARITA WITH LIME CHANTILLY CREAM)

ROSEMARY APPLE, SWEET POTATO OR GINGER PUMPKIN PIE

WITH BOURBON SALTED CARAMEL

CHEF'S SEASONAL SELECTIONS OF HOUSE MADE ICE CREAMS

(EXAMPLES: HONEY LAVENDER, CINNAMON, MANGO)

FRESH FRUIT TART

SEASONAL FRUIT & PASTRY CREAM ON CHOCOLATE BRUSHED SHORTBREAD CRUST

SEASONAL FRUIT CRUMBLE

SEASONAL FRUITS TOPPED WITH BUTTERY, SPICED CRUMBLE AND HOUSEMADE ICE CREAM OR WHIPPED CREAM

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)