

DESSERTS

Select any of our dessert wines or ports to enhance your dessert selection.

Tiramisu

Amaretto whipped cream, coffee infused chocolate sauce

Strawberry Shortcake

Vanilla bean mousse, fresh strawberry,
almond genoise, strawberry rosewater coulis

Fresh Berry Trifle

Citrus macerated berries, pound cake croutons
whipped lemon curd, orange blossom chantilly



Poached Pear-Almond Financier Tart

Cinnamon ice cream, ginger caramel sauce, cocoa nib florentine



Key West Key Lime Pie

Graham cracker coconut crust, mojito whipped cream,
white chocolate shards, raspberry coulis

Smores

Chocolate banana flourless cake, toasted marshmallow
graham cracker custard sauce, chocolate ice cream

Bruleed Pineapple Cheesecake

Cherry compote, spiced rum butterscotch sauce

Lemon Panna Cotta

Blueberry gelee, coconut espuma, pound cake tuile

Chocolate Kit-Kat Bar

Chocolate hazelnut mousse, mango coulis, coffee scented whip

The above desserts are \$7.50/each



PICK YOUR CHOCOLATE MOUSSE CREATION

Chocolate mousse bombe

Decadent chocolate mousse, chocolate cake and mousse center filling below

Cherry mousse filling, wild cherry compote

Banana mousse filling, banana rum custard sauce

Peanut butter mousse filling, liquid peanut butter sauce

Strawberry mousse filling, strawberry coulis

The above desserts are \$8.00/each

Dessert included with lunch and dinner entrées. All food & beverage prices are subject to applicable service charge and sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

