



Dessert Menu

CREME BRULEE \$6

Traditional Burnt Cream with Hardened Caramelized Sugar.

BLACKBERRY CRISP \$6

Served warm with a crisp granola topping.
Topped with Vanilla Bean Ice Cream

GLUTEN FREE BANANAS FOSTER DOME \$7

GF Short Bread Crust, Fresh Bananas, Brown Sugar & Cinnamon with Meyers Dark Rum Sauce with a layer of White Chocolate Vanilla Silk Mousse.

GOURMET STYLE ICE CREAM

Vanilla Bean, Salted Caramel, Toasted Coconut, Rainbow Sherbet or Mango Sorbet

Single scoop \$3

Double Scoop \$5

Add Chocolate or Caramel Sauce \$1

GLUTEN FREE MOCHA PYRAMID \$7

Vanilla Bean, Salted Caramel, Toasted Coconut, Rainbow Sherbet or Mango Sorbet

All baked desserts are made in-house