



Desserts

Warm Crispy Banana Bread Pudding

*Beignet Battered Bread Pudding, Creamy
White Sipping Chocolate, Nutmeg Scented
Marshmallows
Seven*

Chocolate Bonfire

*Bittersweet Chocolate Mousse, Crispy Cocoa
Meringues, Vanilla Bean and Raspberry
Sauces
Seven*

Warm Caramel Apple Tart

*Salted Caramel Ice Cream
Candied Orange Streusel
Six*

Mint Chocolate Igloo

*Rich Chocolate Cake
Mint Chip Ice Cream
Six*

Tahitian Vanilla Bean Crème Brulee

*French Macaroons, Fresh Berries
Six*

Florida Key Lime Semifreddo

*Pink Peppercorn Meringue Crumble
Compressed Strawberries
Six*

Selection of Freshly Spun Ice Cream

*Vanilla Bean, Belgian Chocolate or
Coconut Chocolate Swirl
Crisp Almond Florentine Shell
Five*

Selection of Freshly Spun Sorbet

*Mango, Raspberry or Lemon
Berry Consommé, Fresh Fruits
Five*

Dessert Sampler for Two

*Taste Four of Chef Nancy's Favorites
Eleven*

Artisanal Cheese Presentation

*Seasonal Fruits and Chutney
Served with Sliced Artesian Bread*

Humbolt Fog Grande

Soft Goat's Milk from California

Cahill's Porter Cheddar

Semi-Firm Cow's Milk from Ireland

Taleggio

Soft Cow's Milk from Italy

*Choice of
3
Twelve*

Aged Gouda

Hard Cow's Milk from Holland

Point Reyes Blue

Cow's Milk from California

Manchego

Firm Sheep's Milk from Spain

*Choice of
4
Fourteen*

Pastry Chef, Nancy Slatsky