

DESSERT

CHEESE PLATTER : \$14

SELECTION OF CHEESES, HOMEMADE PRESERVES, LOCAL BREAD, FRUIT, NUTS AND HONEYCOMB

FRUIT CRISP OF THE DAY : \$7

SEASONAL FRUIT, SERVED WITH VANILLA GELATO

WARM CHOCOLATE CAKE : \$8

COCONUT MACAROON, CARAMEL SAUCE, CHANTILLY CREAM

S'MORES SUNDAE : \$7

HOMEMADE BROWNIE, VANILLA ICE CREAM, MARSHMALLOW SAUCE,
CHOCOLATE, TOASTED GRAM CRACKER CRUNCHES

BANANAS FOSTER BREAD PUDDING : \$7

CHOCOLATE GELATO, CARAMEL SAUCE

BEIGNETS : \$7

FAMOUS NEW ORLEANS PASTRY SPRINKLED WITH CONFECTIONER'S SUGAR

CRÈME BRULEE : \$7

VANILLA BEAN, SEASONAL BERRIES

SELECTION OF SORBETS AND GELATOS : \$5

SERVED WITH BISCOTTI