

The Grille

DESSERT MENU

*All desserts are prepared fresh daily.
Limited quantity available.*



BRIOCHE TORTE \$14

Crisp almond crusts, topped with cream patisserie, raspberries flamed with Chambord raspberry liquor raspberry liquor, sweet cream cheese, toasted almonds

BANANA CREAM PIE \$12

Chocolate crust, fresh banana cream filling, whipped cream, chocolate shavings, vanilla wafer cookies

CHOCOLATE CHOCOLATE \$12

Warm three layer chocolate truffle cake, chocolate ice cream, fresh berries of the season, chocolate chip coconut pecan cookie

GRATINO \$14

Rich baked custard with fresh raspberries, sweet cream cheese, brown sugar, salted caramel drizzle, pirouette hazelnut cookie

APPLE PIE \$12

Apple pie, Dutch crumb vanilla bean ice cream, salted caramel, fresh berries of the season, whipped cream, served warm

CHERRIES JUBILEE \$12

Fresh bing cherries flamed with kirschwasser liquor and brown sugar, served over vanilla bean ice cream, candied orange rind, whipped cream, pirouette

CHEESECAKE \$14

*Served with berries of the season, whipped cream and a cookie
(Flavors change weekly, please inquire with server)*

NEAPOLITAN ICE CREAM \$12

*Vanilla Bean ice cream with mango fruit
Chocolate ice cream with fresh raspberries
Strawberry ice cream with fresh strawberries
(All include whipped cream and waffle cone crumble)*