

DESSERT \$6

AVOCADO LIME POUND CAKE

Macerated Strawberries, Lime Glaze, Vanilla Bean Whipped Cream

229/38/4/6/2

WHITE CHOCOLATE BLUEBERRY LAVA CAKE

Vanilla Bean Ice Cream

387/34/5/27/2

FROZEN CHOCOLATE PEANUT BUTTER PYRAMID

Dark Chocolate Drizzle

227/27/8/12/trace GF/V

SEASONAL FRESH FRUIT PLATE

50/10/1/trace/4

SORBET OF THE DAY

Ask Your Server About Tonight's Seasonal Creation

120/29/1/0/1 GF



Nutrition Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber

GF: Gluten Free, V: Vegan, DF: Dairy Free

Menu pricing applies to guest on à la carte packages. Additional Dessert Portions \$6

A 15% gratuity will be added to all à la carte purchases.

DESSERT \$6

FLOURLESS CHOCOLATE TRUFFLE CAKE

Cherry Pomegranate Port Wine Compote

210/32/2/10/2 GF

CLASSIC LEMON CHEESECAKE

Vanilla Bean Whipped Cream, Fresh Lemon Zest

332/19/6/22/trace

ORANGE EARL GREY CRÈME BRÛLÉE

Vanilla Bean Whipped Cream, Fresh Orange Zest

154/20/5/5/trace GF

SEASONAL FRESH FRUIT PLATE

50/10/1/trace/4

SORBET OF THE DAY

Ask Your Server About Tonight's Seasonal Creation

120/29/1/0/1 GF

D-2

Nutrition Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber

GF: Gluten Free, V: Vegan, DF: Dairy Free

Menu pricing applies to guest on à la carte packages. Additional Dessert Portions \$6

A 15% gratuity will be added to all à la carte purchases.

DESSERT \$6

RED VELVET CHOCOLATE CHIP COOKIE SUNDAE

Vanilla Bean Ice Cream, Chocolate Drizzle

355/45/5/18/1 GF

PEACH CHERRY RHUBARB CRISP

Vanilla Coconut Sorbet

206/38/2/6/2 GF/V

ITALIAN LEMON CHIFFON CAKE

Italian Lemon Lavender Cream

266/23/3/18/trace

SEASONAL FRESH FRUIT PLATE

50/10/1/trace/4

SORBET OF THE DAY

Ask Your Server About Tonight's Seasonal Creation

120/29/1/0/1 GF



Nutrition Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber

GF: Gluten Free, V: Vegan, DF: Dairy Free

Menu pricing applies to guest on à la carte packages. Additional Dessert Portions \$6

A 15% gratuity will be added to all à la carte purchases.