

Dessert Menu

Chocolate Hazelnut Crunch Bars

With Crème Anglaise and Strawberry Coulis

Warm Brioche Bread Pudding

With a Rich Bourbon Sauce

Maple Blueberry Cheesecake

Maple Graham cracker Crust and a Blueberry Compote

Geoffrey's Crème Brûlée

Layer of Traditional Vanilla Brûlée

On top of a Layer of Dark Chocolate Mousse

Warm Crisp Apple Tart

With Caramel Sauce and Vanilla Bean Ice Cream

Espresso Flan[^]

With Hazelnut and Chocolate Dipped Cookie Cigars

Topped with a Splash of Grand Marnier

Artisan Cheese Plate

Three Types of Cheese, Warm Fig Compote

Candied Walnuts, Rustic Crostini, Aged Balsamic

Pair it

Glass of '99 Vau Vintage Porto with

~ Dessert

~ Cheese Plate

[^]*These items are or can be made Gluten Free*