

Dessert Menu

Bread Pudding

Baked Sweet Bread, Pecans, Savory Custard
Whiskey Lime Macerated Strawberries, Whiskey Caramel Sauce
\$8.00

House Made Cheese Cake

Vanilla Cheese Cake Dome, Almond Cream Cake
Raspberry Sauce, Caramelized Almonds
\$8.00

Strawberry Rhubarb Crostata

Sweet Strawberries and Rhubarb, Baked in Pastry Shell
Vanilla Ice Cream, Creme Anglaise
(Please allow ten minutes)
\$8.00

Opera Torte

Almond Joconde Cake, Dark Chocolate Ganache
Coffee Butter Cream, Chocolate Sauce
\$8.00

Citrus Creme Brulee Trio †

Lemon, Orange and Lime
Candied Citrus Peel
\$8.00

Affogato al Cafe

Salted Caramel Ice Cream, Shot of Espresso Coffee
Almond Fennel Biscotti
\$9.00

House Made Ice Creams and Sorbets †

Please ask your server for today's selections
\$8.00

The Cliff House Soufflé †

(Please allow twenty minutes)

Raspberry Chambord Souffle, Vanilla Creme Anglaise
\$10.00

† Gluten Free
Pastry Chef Whitney Van Scoten