

Dessert Menu

Pumpkin Bread Pudding

Pumpkin Chocolate Chip Bread, Sweet Cream Custard
Salted Caramel Sauce, Served Warm
\$8.00

Spiced Apple Crisp

Spiced Apple, Oat Crumble, Vanilla Ice Cream
Crème Anglaise, Served Warm
\$8.00

Sacher Torte

Chocolate Almond Cake, Light Chocolate Ganache
Chocolate Sauce
\$8.00

Crème Brûlée Trio †

Caramel, White Chocolate, Dark Chocolate
Coinciding Chocolate Pearls
\$8.00

Pumpkin Cheesecake

Pumpkin Cheesecake Dome, Almond Cream Crust
Salted Caramel Sauce, Caramelized Pumpkin Seed
\$8.00

Affogato

Espresso Shot, Cinnamon Ice Cream
Spiced Chocolate 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)

Orange Cardamom, Vanilla Creme Anglaise
\$10.00

† Gluten Free

Pastry Chef Whitney Van Scoten