

Dessert Menu

Bread Pudding

Baked Sweet Bread, Savory Custard
Warm Blueberry Compote, Whiskey Caramel Sauce
\$8.00

Turtle Cheesecake

Chocolate and Caramel Swirled Cheesecake
Chocolate Cookie Crust, Candied Pecans
\$8.00

Chocolate Cake

Chocolate Cake with Chambord Liqueur, Chocolate Ganache
Chocolate Icing, Strawberry Coulis
\$8.00

Crème Brulee †

Madagascar Vanilla Bean, Fresh Fruit Garnish
\$8.00

Peach Crustada

Caramelized Peaches, Cinnamon and Sugar baked in Pastry Shell
House made Vanilla Bean Ice Cream
\$8.00

House Made Ice Creams and Sorbets †

Please Ask Your Server for Today's Selections
\$7.00

The Cliff House Soufflé †

(Please allow twenty minutes)
Grand Marnier Souffle, Orange Crème Anglaise
\$10.00

*† Gluten Free
Pastry Chef Pamela Manovich*