

## **Dessert Menu**

### **Bread Pudding §**

Danish, Sweet Custard, Whiskey Caramel Sauce  
Blueberry Compote, Served Warm, Contains Nuts  
\$8.00

### **Chocolate Mousse Cake**

Chocolate Cake, Chocolate Mousse  
Raspberry and Chocolate Sauce  
\$8.00

### **Vanilla Crème Brûlée ‡**

Vanilla Crème Brûlée, Fresh Strawberry  
Vanilla Almond Tuile  
\$8.00

### **Berry Crumble**

Mixed Berries, Oat Streusel, Vanilla Ice Cream  
Vanilla Orange Anglaise, Served Warm  
\$8.00

### **House Made Ice Creams and Sorbets †**

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

### **Affogato**

Espresso Shot, Sweet Cream Ice Cream  
Vanilla Almond Biscotti  
\$9.00

### ***The Cliff House Soufflé †§***

(Please allow twenty minutes)  
Orange Soufflé, Vanilla Orange Anglaise  
\$10.00

† Gluten Free

‡ Can be made Gluten Free

§ Contains Alcohol

Pastry Chef Whitney Symington

*All tips or gratuities given by any patron to an employee  
are not the property of said employee but belong to the employer.  
At this establishment, we distribute tips and gratuities evenly among  
all people who help provide you with a great dining experience.*