

## **Dessert Menu**

### **Lemon Cheesecake**

Lemon Mousse, Olive Oil Sponge Cake  
Strawberry Tartar, Lemon Crumble  
\$9.00

### **Pavlova ≠**

Cardamom Cremeux, Citrus Segments  
Meringue Shards, Grapefruit Sorbet  
\$9.00

### **Vanilla Crème Brûlée £**

Vanilla Crème Brûlée, Fresh Berries, Lemon Tuile  
\$9.00

### **Chocolate Royal ☼**

Chocolate Brownie, Hazelnut Crunch, Passion Fruit Cremeux  
Chocolate Chantilly, Vanilla Ice Cream  
\$9.00

### **Basil Apricot Tart ☼**

Almond Frangipane, Basil Cremeux, Caramelized Apricots  
Toasted Almonds, Honey Drizzle  
\$9.00

### **PB & J Panna Cotta ☼**

Peanut Butter Panna Cotta, Roasted Grapes, Nut Brittle  
\$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)

Chocolate Soufflé, Dark Chocolate Anglaise  
\$10.00

**≠ Gluten Free**

**£ Can be made Gluten Free**

**☼ Contains Tree Nuts**

***Pastry Chef Stephanie Van Wuffen***