

Dessert Menu

Bread Pudding

Danish, Sweet Cream Custard, Pecans, Lemon Anglaise
Served Warm
\$8.00

Panna Cotta ‡

Vanilla Panna Cotta, Passion Fruit Sauce
Sweet Almond Crumbles, Raspberry Crisps
\$8.00

Tiramisu

Lady Finger Cookie, Kahlua Coffee Syrup
Mascarpone Mousse, Chocolate Sauce
\$8.00

Lemon Crème Brûlée ‡

Lemon Crème Brûlée, Macerated Berries, Almond Tuile
\$8.00

House Made Ice Creams and Sorbets †

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

Affogato

Espresso Shot, Gianduja Ice Cream
Chocolate Biscotti
\$9.00

The Cliff House Soufflé †

(Please allow twenty minutes)

Raspberry, Chocolate Sauce
\$10.00

† Gluten Free

‡ Can be made Gluten Free

Pastry Chef Whitney Van Scoten