

Dessert Menu

Bread Pudding

Danish, Sweet Custard, Caramel Sauce, Blueberry Compote
Served Warm, Contains Nuts

\$8.00

Opera Torte

Layers of Almond Cake, Chocolate Ganache
Coffee Buttercream, Chocolate Sauce

\$8.00

Vanilla Crème Brûlée ‡

Vanilla Crème Brûlée, Fresh Strawberry, Vanilla Almond Tuile

\$8.00

Peach Crostada

Spiced Peaches, House Made Pastry Shell
Vanilla Ice Cream, Caramel Sauce, Served Warm

\$8.00

Vanilla Cheesecake

Vanilla Cheesecake, Vanilla Bean Sable
Strawberry Compote, Fresh Strawberry

\$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
Double Chocolate Biscotti

\$9.00

The Cliff House Soufflé †§

(Please allow twenty minutes)

Orange Soufflé, Vanilla Crème Anglaise

\$10.00

Only Available after 5:00pm

† Gluten Free

‡ Can be made Gluten Free

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 tip pool. At this establishment, we distribute gratuities evenly among all people who help provide you with a great dining experience.