

# Dessert Menu

## Lemon Tart

Lemon Curd, Burnt Meringue  
Lemon Crumble, Thyme Ice Cream  
\$9.00

## Maple Apple Gateaux ☿

Walnut Sponge, Apple Compote, Maple Mousse  
Fresh Apples and Vanilla Ice Cream  
\$9.00

## Seasonal Crème Brûlée £ ☿

Please ask your server for today's flavor  
\$9.00

## Chocolate Decadence

Chocolate Financier, Dark Chocolate Mousse, Cocoa Nib Tuile  
Salted Caramel and Cocoa Nib Ice Cream  
\$9.00

## Carrot Cake ☿

Carrot Cake, Orange Mascarpone, Toasted Almonds  
Carrot Spirals, Pineapple Sorbet  
\$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)  
Orange Zest Soufflé, Grand Marnier Anglaise  
\$11.00  
(Only served after 5:30PM)

≠ Gluten Free  
£ Can be made Gluten Free  
☿ Contains Tree Nuts

Pastry Chef Stephanie Van Wuffen