

Dessert Menu

Chocolate Ginger Tart

Chocolate Ginger Ganache, Compressed Anise Pineapple
Candied Ginger, Toasted Coconut Ice Cream
\$9.00

Lemon Rosemary Gateaux

Rosemary Sponge, Lemon Mousse and Vanilla Ice Cream
\$9.00

Seasonal Crème Brûlée ≠

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

Pecan Maple Bread Pudding ⌘

Bread Pudding with Maple Cream Sauce
Toasted Pecans and Whiskey Ice Cream
\$9.00

Black Forest ≠

Flourless Chocolate Sponge, Chocolate Mousse
Cherry Compote with Meringue
\$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