

Dessert Menu

Strawberry Shortcake

Lemon Olive Oil Sponge, Balsamic Strawberries
Vanilla Chantilly, Fresh Basil
\$10.00

Cheesecake

NY Style Cheesecake, Passionfruit Coulis
Vanilla Chantilly
\$10.00

Seasonal Crème Brûlée £

Please ask your server for today's flavor
\$10.00

Pots de Crème ☞

Dark Chocolate, Praline Crunch, Raspberry Pearls
Fresh Raspberries, Chocolate Micro Sponge, Berry Salt
\$10.00

Bread Pudding

Pecans, Caramel and Vanilla Ice Cream
\$10.00

House Made Ice Creams and Sorbets ≠

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

The Cliff House Soufflé

(Please allow twenty minutes)
Orange Zest Soufflé, Grand Marnier Anglaise
\$12.00
(Only served after 5:30PM)

≠ Gluten Free

£ Can be made Gluten Free

☞ Contains Tree Nuts

Pastry Chef Stephanie Van Wuffen