

Dessert Menu

Bread Pudding

Danish Pastry Baked in a Sweet Custard, Caramel Sauce
Whipped Cream , Blueberry Compote, Contains Nuts

\$8.00

Chocolate Mousse Cake

Chocolate Cake, Chocolate Mousse, Carmel and Chocolate Sauce

\$8.00

Vanilla Crème Brûlée ‡

Vanilla Crème Brûlée, Fresh Strawberry, Ginger Almond Tuile

\$8.00

Spiced Peach Crumble

Spiced Peaches, Cinnamon Oatmeal Streusel

Vanilla Ice Cream, Caramel Sauce

(Please allow ten minutes)

\$8.00

Cheesecake

Vanilla Cheesecake, Ginger Cake, Caramel Sauce

\$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

Vanilla Almond Biscotti

\$9.00

The Cliff House Soufflé †

(Please allow twenty minutes)

Orange Soufflé, Vanilla Anglaise

\$10.00

Only Available for Dinner Service

† 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 employer.
At this establishment, we distribute tips and gratuities evenly among
all people who help provide you with a great dining experience.*