Desserts

Edible works of art

Pumpkin Bread Pudding Served warm with salted caramel and vanilla ice cream. 15

Chocolate Layer Cake Served with chocolate sauce. 13
Add vanilla ice cream. 15

Fresh Fruit Sorbet A soft, smooth frozen offering made from ripe fresh fruit, great as a dessert or served between courses. ***GFP*** 10

Warm Apple Cake Served with vanilla crème anglaise and salted caramel. 13

Grapenut Custard An old New England classic – made with pure vanilla and served with whipped cream. 10

Cashew Turtle Cheesecake Baked in a buttery pie crust with roasted cashews with Belgian chocolate and caramel. Served with chocolate and caramel sauces. 14

Crème Brûlée d' Jour Our creativity abounds daily with new flavors. ***GFP*** 13

Vanilla Ice Cream Ultra-premium, rich and creamy. ***GFP*** 8

Hot Fudge Sundae Vanilla ice cream, rich Belgian chocolate sauce, pecans and whipped cream. ***GFP*** 11
Add a made-in-house Gluten Free Brownie to your Sundae ***GFP*** 14

Children's Desserts

Vanilla Ice Cream ***GFP*** 6

Hot Fudge Sundae ***GFP*** 7

Fruit Sorbet ***GFP*** 6

GFP signifies items made with gluten-free products. It does not mean "allergy-free" as our kitchens are not 100% gluten-free and cross contact may occur.
Before placing your order, please inform the server if a person in your party has a food allergy.