

# DESSERT

- Artisan cheese selection** 19  
an assortment of artisan cheeses, fruit and nut bread, garnishes
- Pina colada** 8  
roasted pineapple, poached rum raisin, olive oil cake, cherry, coconut gelato
- Chocolate sphere** 7  
dark decadent chocolate mousse, milk ganache, white chocolate sauce, dulce de leche gelato
- Bertha's pudding** 8  
donut cake, palmer house brownie, custard, vanilla gelato, caramel sauce, popcorn
- Banana tart tatin** 7  
honey cinnamon roasted banana, french dough, passion fruit ganache, white chocolate gelato
- Mango loco** 8  
mango olive cake, yuzu cream, guava + key lime graham ice cream
- 
- French press coffee** 10  
la colombe torrefaction, monaco
- Sweet bourbon coffee** 11  
freshly brewed coffee with our palmer house select bourbon and jack daniel's honey
- Chocolate hazelnut coffee** 10  
freshly brewed coffee with godiva dark and frangelico, served with freshly whipped cream

**Pastry Chef, Fabrice Bouet**

1.29.2014