



E M B E R

U J I H

## Dessert Selections

### Artisan Ice Cream or Sorbet \$9

Vanilla, Black Cherry, or Mint Chocolate Chip Ice Cream  
Seasonal Sorbet

### Pumpkin Cheesecake \$16

Pumpkin Financier, Pepita Brittle, Speculoos Cookie Crumble  
Caramel Apple Syrup

### Spiced Pear Crème Brûlée \$14

Candied Pear, Citrus Dulce de Leche, Poached Pear  
Lebkuchen Cookies

### Flaming Tiramisu \$18

Semi-Sweet Chocolate Globe, Mascarpone Cream  
Amaretto-Soaked Ladyfinger Sponge  
Candied Hazelnuts, Coffee Crème Anglaise

## CHEF'S DESSERT PLATTER \$40

(SERVES UP TO 6)

WARM CARAMEL CHUNK COOKIE  
CHOCOLATE TRUFFLE BROWNIES  
PEAR CRÈME BRÛLÉE  
VANILLA BEAN ICE CREAM WITH  
CARAMEL APPLE COULIS