

Dessert Selections

\$6.50

Frozen Triple Chocolate Trilogy

White chocolate, milk chocolate and dark chocolate mousse

Crepes Suzette

Filled with orange marmalade and sautéed in an orange ginger sauce

Chocolate Lava Cake

Served with vanilla bean ice cream

Creme Brulee

Garnished with fresh berries

Dome Butterfinger Cheesecake

Simply the best

Torontine Cup

Filled with summer berries and topped with cold sabayon

Bombe Diplomat

Chocolate cake and home made cherry ice cream covered in torched meringue

\$4.50

Ice Cream Sundae

Your choice of caramel or chocolate

Prepared by Executive Pastry Chef Ray Ingram