



DESSERT MENU

Iced Berries with Hot White Chocolate Sauce
Lemon Tart with Meringue and Brandy Caramel Sauce

Rum Crème Brulee with Banana Flambé

Dark Chocolate Mousse with Wild Berries Compote

Tiramisú

Pumpkin and Chocolate Tart with Amaretto Mascarpone

Vin Santo and Cantucci

Three Textures of Coffee – Soufflé, Ice Cream and Mousse

Poached Pear with Mascarpone and Caramelized Almonds

Panettone and White Chocolate Pudding with Vanilla Ice Cream

Ice Cream

Bourbon Vanilla

Belgian Chocolate

Strawberry with Balsamic Drizzle

Di Saronno Amaretto

Bajan Honey

Sorbet

Lemon

Granny Smith Apple and Ginger

Cantaloupe Melon

Pineapple

All Ice Creams and Sorbets are home made

CHEESE

Brie de Meaux Saint Luc, Cow's Milk, France – Strawberry and Peppercorn Mustard

Rosary Ash Log, Goat's Milk, England – Honey

Mimolette, Ewe's Milk, France – Granny Smith Apple

Livarot Graindorge, Cow's Milk, France – Figs Marmalade

Gorgonzola Primo Verde, Cow's Milk, Italy – Unripe Tomato Marmalade

Sample of three selections

Sample all the selections

We ask smokers to show consideration for other diners