



wine lounge

Desserts

8

Pistachio Chocolate Mousse

Pomegranate, Chocolate Dantel

Fromage Blanc Cheese Cake

Concord, Pinot Noir

Banana Fosters

Vanilla Ice Cream, Carmel Brittle

Caramel Pear

Vanilla Panna Cotta, Pear Sorbet

Passion Fruit Mousse Torte

Toasted Coconut Meringue, Tropical Fruit Salad

Churros

Espresso Ice Cream & Dulce de leche

Galette au Perouge

Apple Butter, Cinnamon, Shaved Apples

Daily Inspired Sorbets

Made Fresh Daily

Selection of World Cheeses

30 Month Aged Parmesan, Cow Milk, Italy
Humboldt Fog, Goat Milk from Humboldt, California
Buttermilk Blue, Cow Milk, Monroe, Wisconsin

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Executive Pastry Chef: Bill Fitzgerald