

DESSERTS

Blueberry White Chocolate Bread Pudding 16
Honey Anglaise, Fresh Blueberry Compôte,
Basil Gelato, Blueberry Dust

Cherry Crumb Cheesecake 16
New York Style Cheesecake, Cherries,
Cake Batter Crumble, Cherry Vanilla Gelato


Noir Chocolate Posset 16
Ruby Chocolate Crèmeux, Sweet Whipped Mascarpone,
Strawberries

Toasted Lemon Meringue 16
Fresh Lemon Curd, Toasted Dried Meringue,
Lemon Diplomat Cream, Raspberry Gel, Tuile Crisp

 **Grapefruit Crème Brûlée** 16
Brûléed Grapefruit Segments, Orange Blossom-Almond
Crumble, Raspberry Confit, Pink Grapefruit Gelato

Elderflower-Passion Fruit Entremet 16
Elderflower Mousse, Passion Fruit Butter,
White Chocolate Spiral, Graham Wafer

Tablesides Flambés 18 Per Person
(For Two or More)
Bananas Foster, Cherries Jubilee, Strawberries Romanoff

 **Chef's Farmstead Cheese Board** 25
Honeycomb, Pickled Fruit, Preserved Fruit,
Candied and Toasted Nuts, Bakery Breads

Housemade Gelato
1 Scoop 7
2 Scoops 10
3 Scoops 13

 contains nuts

Food prepared here may contain these ingredients:
milk, eggs, wheat soybeans, peanuts, nuts, fish, and shellfish.

BEVERAGES

Coffee	6
Espresso	5.50
Double Espresso	9.50
Cappuccino	6.50
Latte	6.50
Mocha	6.50

TEA FORTÉ ORGANIC TEAS

English Breakfast	6	Earl Grey	6
Decaf Breakfast	6	Darjeeling	6
Jasmine Green Tea	6		

SPECIALTY COFFEE DRINKS

Mozart Nudge	19
Mozart Dark Chocolate Liqueur, Maison Rouge Cognac, Coffee, Whipped Cream	

The Chip Shot	19
Tuaca, Baileys Irish Cream, Coffee	

Coffee Royale	19
Kahlúa, Grand Marnier, Coffee	

Caribbean Coffee	19
Don Q Gran Añejo Rum, Gaetano Banana Liqueur, Coffee	

Limoncello	19
Made at Peppermill by our Property Mixologist	

Café Diablo	25 Per Person
(Prepared Tableside, For Two or More)	
Grand Marnier, Brandy, Cointreau, Orange Peel, Clove, Coffee	

Food prepared here may contain these ingredients:
milk, eggs, wheat soybeans, peanuts, nuts, fish, and shellfish.