



DESSERTS

Pastry Chef Katie Shafer

BROWN SUGAR BREAD PUDDING

Homemade Bread Pudding and Caramelized Banana Foster Rum
Sauce and Served with Vanilla Bean Ice Cream

\$6

BAILEYS DARK CHOCOLATE POT AU CREME

German Dark Chocolate Custard Infused with Irish Cream.
Served with House Made Vanilla Bean Marshmallows and White
Chocolate Peppermint Crunch

\$8

GINGERBREAD TRIFLE

Spiced Gingerbread Cookies Served with Bartlett Pears,
Lemongrass Mascarpone Mousse and Lingonberry Preserves

\$6

APPLE CIDER BEIGNETS

French Style Doughnuts Made with Local Apple Cider Served with
Maple Rosemary Caramel

\$5

SEBASTIAN JOE'S SEASONAL ICE CREAM AND SORBET

\$5