



## *Dessert Menu*

### *Dark Chocolate Pomegranate Mousse Cake*

*Citrus Chocolate Crumble*

*Mulled Red Wine Sorbet*

*\$10*

### *Milk Chocolate Almond Tart*

*Port Poached Stuffed Seckle Pear*

*Dried Fig and Cranberry Syrup*

*\$10*

### *Black Walnut Apple Butter Torte*

*Caramelized Quince Compote*

*Bourbon Cider Glaze*

*\$10*

### *White Chocolate Pumpkin Gingerbread Cheesecake*

*Toasted Cinnamon Marshmallow*

*Winter Spiced Hot Chocolate*

*\$10*

### *Chestnut Crème Meringue Vacherin*

*Chocolate Espresso Torte*

*Warm Brandied Black Morello Cherries*

*\$10*

*Ken Gladysz*  
*Executive Chef*

*Cher Harris, CEPC*  
*Executive Pastry Chef*

*\*Menu and pricing subject to change without notice.*