

# Desserts

## LE DAME BLANCHE 9.50

Tahitian Vanilla Ice Cream –Chantilly –Crispy Meringues  
–Melting Dark Chocolate

## CHOCOLATE EDEN 12.00

Ganache –Mousse –Crispy Tuile –Brownie –White Chocolate  
–Red Wine Sponge Cake –Cocoa Nib Ice Cream

## THE OH-RIGINAL BELGIAN WAFFLE 8.50

Strawberries –Whipped Cream –Tahitian Vanilla Ice Cream

## NOT YOUR GRANDMA'S SWEET POTATO PIE 8.00

Josper Oven-Roasted Sweet Potato Gingerbread Cake –Maple –Orange  
–Balsamic–Pecans– Brown Butter Ice Cream

## FRIED CARAMEL APPLE WAFFLE 10.00

Apple Waffle –Rum Caramel –Oat Crumble –Cranberry  
–Sour Cream Ice Cream –Cidre

## HOUSE MADE ICE CREAM & SORBET

Ask your server for today's selection

One scoop: 3.00

Two scoops: 5.50

Three scoops: 7.00

Pastry Chef: CJ \*Sparky\* Goodwin