



DESSERT MENU



CLASSIC VANILLA BOURBON CREME BRULEE | 12
FRESH BERRIES AND BISCOTTI TUILE

TRIPLE CHOCOLATE CRUNCH BAR | 12
TRIO OF BITTERSWEET CHOCOLATE MOUSSE CAKE,
PRALINE CRUNCH, CANDIED KUMQUAT AND BERRIES

MILE HIGH KEY LIME PIE | 14
TANGY RICH KEY WEST LIME PIE WITH CREAMY MERINGUE,
YUZU INFUSED TROPICAL FRUIT COMPOTE AND CHANTILLY CREAM

WARM MOLTEN WHITE CHOCOLATE LAVA CAKE | 12
SPRING BERRIES, SABAYON AND RASPBERRY SORBET

PEACH MELBA | 14
TEXAS PEACHES POACHED WITH CARDAMOM AND LAVENDER,
LEMON SCONE, RASPBERRY SAUCE AND VANILLA BEAN ICE CREAM

ICE CREAM SUNDAE | 10
CHOCOLATE BROWNIES, OREO COOKIE CRUMBS,
VANILLA ICE CREAM, CHOCOLATE FUDGE AND CARAMEL SAUCE



MENU PREPARED BY
RESORT EXECUTIVE PASTRY CHEF JOEY NOROMBABA & PASTRY TEAM



We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors, and use organic products whenever possible. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. February 25, 2019