

Dessert Menu

Bread Pudding

Baked Sweet Bread, Savory Custard
Warm Blueberry Compote, Whiskey Caramel Sauce
\$8.00

Turtle Cheesecake

Chocolate and Caramel Swirled Cheesecake
Chocolate Cookie Crust, Candied Pecans
\$8.00

Chocolate Mousse

Crème Chantilly, Orange Supreme
\$8.00

Fresh Berries

Mixed Berries in Elderberry Syrup
Crème Anglaise, Pizzelle Cookie
\$9.00

Traditional Tiramisu

Espresso Soaked Lady Fingers, Mascarpone Mousse
Chocolate Sauce, Chocolate Covered Espresso Beans
\$8.00

Crème Brulee †

Madagascar Vanilla Bean, Fresh Fruit Garnish
\$8.00

House Made Ice Creams and Sorbets †

Please Ask Your Server for Today's Selections
\$7.00

The Cliff House Soufflé †

(Please allow twenty minutes)

Grand Marnier Souffle, Orange Crème Anglaise
\$10.00

† Gluten Free

Pastry Chef Pamela Manovich