

## **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

### **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*