

Dessert Menu

Bread Pudding

Baked Sweet Bread, Savory Custard
Warm Blueberry Compote, Vanilla Crème Anglaise
\$7.00

Turtle Cheesecake

Chocolate and Caramel Swirled Cheesecake
Chocolate Cookie Crust, Candied Pecans
\$7.00

Chocolate Mousse Bombe †

Dark Chocolate Coin, Chocolate Mousse Filing
Chocolate Ganache, Crème Chantilly
\$7.00

Crème Brûlée †

Madagascar Vanilla Bean, Fresh Berry Garnish
\$7.00

Passion Fruit Tart

Passion Fruit Custard, Graham Cracker Crust
Baked Meringue
\$7.00

Seasonal Pie du Jour

Individual Fresh Fruit Pies, Light Flaky Pastry Crust
\$7.00

House Made Ice Creams and Sorbets †

Please Ask Your Server for Today's Selections
\$6.00

The Cliff House Soufflé †

(Please allow twenty minutes)

Grand Marnier Souffle, Orange Crème Anglaise
\$10.00

† Gluten Free

Pastry Chef Pamela Manovich