

## **Dessert Menu**

### **Blueberry Feuillete**

Puff Pastry, Warm Blueberry Compote

Vanilla Ice Cream

\$8.00

### **Turtle Cheesecake**

Chocolate and Caramel Swirled Cheesecake

Chocolate Cookie Crust, Candied Pecans

\$7.00

### **Chocolate Mousse**

Crème Chantilly, Italian Biscotti

\$7.00

### **Trio of Crème Brûlée †**

Madagascar Vanilla Bean, Lemon, Salted Caramel

\$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 Angela Ippolito*