

Desserts

- White Chocolate Matcha Panna Cotta** 14
beet root sponge cake / goat cheese creme anglaise / lemon crumble / black olive sorbet 
- Peanut Butter Dark Chocolate S'mores** 15
citrus curd / house made marshmallows / chocolate ice cream
- Fennel Creme Brulee** 14
coconut lime sponge / orange sorbet / fresh berries 
- Tropical Chocolate Tart** 14
flourless chocolate cake / toasted coconut mousse / tropical fruit compote
- Gianduja with Cayman Sea Salted Caramel** 15
hazelnut and milk chocolate mousse / salted caramel gelato
- Vanilla Bean Cheesecake Flambe w Strawberry Soup** 15
lemon meringue / orange blossom water / balsamic strawberries 
- Pear Sticky Toffee Pudding** 14
pear toffee sauce / lemon curd ice cream / graham cracker sable
- Banana Foster French Toast** 14 / person
bananas flamed in rich toffee sauce / vanilla ice cream / candied pecans (Prepared tableside for minimum 2 person)
- Artisanal Cheese Plate** 14
marcona almonds / grapes / honeycomb / dried fruits / baguette

Dessert Martinis

- Brandy Alexander**
Cognac, Crème de Cacao, Cream, Dark Chocolate 12
- Espresso Martini**
Vodka, Patron XO Café, Espresso 14