

THE SALTWATER GRILLE

{Desserts}

Crêpe Suzette \$10.00

House-made crepes served with a hot Grand Marnier and orange sauce

Chocolate Pear and Caramel Tartlette \$10.00

Sweet dough baked with poached pears and rich chocolate fudge served with caramel sauce and dulce de leche gelato

Warm Apple Cranberry Oatmeal Crisp \$10.00

Sweet apples and tart cranberries baked with a oatmeal cinnamon streusel topping served with Tahitian vanilla gelato

Tahitian Vanilla Bean Crème Brulee \$10.00

Vanilla crème brulee served with a warm cherry compote

Molten Chocolate Cake \$10.00

Warm chocolate cake served with Tahitian vanilla bean gelato a cocoa nib tuile

Baked to order; please allow 12 minutes for baking time

Hazelnut Profiteroles \$10.00

Cream puffs filled with hazelnut gelato and finished with hot chocolate sauce

Selection of Gelato & Sorbets \$8.00

Tahitian Vanilla, Dulce de leche, Hazelnut Raspberry, passion fruit and coconut

Sarah's Cheesecake Sampler for Two \$14.00

Chocolate Raspberry, Cherry Pistachio and Caramel Pecan Chocolate Cheesecake

Cheese Plate

3 for 12 6 for 20

Berkshire blue

cow's milk

Grayson

cow's milk

Le Gariotin

goat's milk

Valdeon

goat's milk

Lamb Chopper

sheep's milk

Camembert

sheep and cow's milk

Served with baguette, house made fig jam & candied nuts

Executive Pastry Chef Sarah Meyer 1-16-08

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