

Desserts

Chef Starla's Carrot Cake

Three layers of rich moist carrot cake with cranberries, pecans, pineapple and carrots, finished with a dreamy white chocolate cream cheese icing, rich dark European caramel, and sweet cinnamon carrot chips.

Seasonal Crème Brûlée

Flavors based on seasonal availability of ingredients.

Classic Vanilla Bean Crème Brûlée

Traditional silky custard infused with pure vanilla bean.

GF Dark Chocolate Cake

Raspberry passion fruit gelée, chocolate ganache, vanilla bean pastry cream.

Ube Cheesecake

Toasted sesame seeds, matcha honey tuile, ube sugar cane syrup.

Blackberry & Mango Pavlova

Meringue, citrus-poached blackberries, saffron and rose mango jam.

Rustic Upside Down Apple Tart

Caramelized apples, puff pastry, caramel crème poured hot table-side, vanilla bean ice cream. Served warm.