

Dessert

Artisanal Cheese

Fruit jam, Marcona almonds, Aquidneck Island honey, grilled bread
Supplemental Charge... 8.

Bûche de Noël

Joconde cake, chocolate buttercream, almond "snow", frozen cherries

Milk Chocolate and Bananas

Frozen custard, brûléed bananas, peanut anglaise, cocoa nib coulis

Sacher Torte

Bittersweet chocolate chiffon, apricot preserves, eggnog ice cream

Crème Brûlée

Vanilla & Meyer lemon custard, gingerbread cake,
braised autumn fruit

Caramel Panna Cotta

Fudge brownie, raspberry compote, salted peanuts

Ice Cream & Sorbet

House made daily inspirations
Your choice of: fudge sauce, caramel, sweet cream, or fruit coulis

Pastry Chef: Jonathan Marston

January 13, 2012

