

Desserts

PRICE PER PERSON UNLESS NOTED OTHERWISE

CANNOLI

HAND-DIPPED CANNOLI WITH A SWEET RICOTTA
AND CHOCOLATE CHIP FILLING

CREME BRULEE

VANILLA BEAN CREME BRULEE TOPPED WITH FRESH BERRIES

LEMON TART

BAKED LEMON TART WITH WHIPPED CREAM AND RASPBERRY SAUCE

POT DE CREME

CHOCOLATE AMARETTO POT DE CREME TOPPED WITH CANDIED LEMON AND WHIPPED CREAM

STRAWBERRY SHORTCAKE

VANILLA AND LEMON SCENTED AND SERVED WITH AN ORANGE-STRAWBERRY SAUCE,
WHIPPED CREAM AND FRESH STRAWBERRIES

DESSERT PLATTER

(15 GUEST MINIMUM)

A SEASONAL SELECTION OF CHEF'S FAVORITE FRESH BAKED DESSERTS
ACCOMPANIED BY COMPLIMENTARY SAUCES AND FRESH FRUIT.

