

DESSERT MENU

by

Chef Javon Havens

FRANK'S BREAD PUDDING

*Rich Bread Pudding Soufflé served with a
House Made Bourbon Caramel Sauce
Indulge with our Optima 10 yr Port*

8

KEY LIME CRÈME BRULEE

*Vanilla Custard with Fresh Lime and
Toasted Sugar*

Enjoy with Innocent Sherry

10

STRAWBERRY AND

CHOCOLATE MOUSSE TRIFLE

*Chocolate Mousse, Strawberry Compote,
and Pecans Finished with Toasted
Meringue*

Pair with Graham's 20 Year Tawny

10

PINEAPPLE AND RASPBERRY

PANNA COTTA

*Vanilla Panna Cotta, Candied Pineapple
Raspberry Jam and Finished with Pecan
Brittle*

Indulge with a Six Grapes Porto

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