

AFTER DINNER

Chocolate Fantasy 15

French chocolate silk on a decadent chocolate cake with chocolate sauce served with vanilla gelato

Caramel Cheesecake Crème Brûlée 12.5

Caramel cheesecake & vanilla crème brûlée served with fresh berries & guava sauce

Palazzo 11

Milk Chocolate Mousse topped with Vanilla Panna Cotta on Chocolate flourless torte

Postre en un Vaso 10

Vanilla Gelato with Chocolate Crumbles served with warm strawberry compote

Raspberry Charlotte 12

A Duet of white chocolate Raspberry mousse & crème cheese mousse served with mango sorbet

Wine Flight of Ruby, Tawny & Vintage Port* 20

Assortment of Six House-made Chocolates 16

Chef's Selection of Cheeses 16

Artisan cheeses from Beehive Creamery in Utah paired with our chef's house-made accompaniments

Gelatos & Sorbets 10