

Desserts

Banana Bread Pudding

with sugar fired bananas, caramel ice cream and warm caramel sauce

\$12

Vanilla Bean Crème Brûlée

smooth vanilla custard and fresh berries with an almond tuile cookie

(gluten free upon request)

\$12

Chocolate Mousse Cake

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache

(gluten free)

\$14

Molten Chocolate Soufflé Cake

baked rich chocolate cake served with raspberry compote and warm chocolate ganache

\$14

225 Panna Cotta

chilled vanilla scented Italian custard with fresh wild berries, raspberry and blackberry coulis

(gluten free upon request)

\$12

Classique Napoléon

Chantilly and vanilla creams layered between flaky pistachio puff pastry with local berries

\$12

New York Cheesecake

organically farmed cream cheese with macerated fresh blueberries and Chantilly cream

\$12

Green Apple and Almond Tart

almond marzipan cream and granny smith apples baked in a flaky tart shell with cinnamon ice cream

\$12

Baklava Purse

phyllo wrapped walnut filling with cinnamon ice cream and local honey

\$13

Carolina Peach Cobbler

South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream

\$12

Cinnamon Beignets and Ice Cream

cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar

and served with vanilla bean ice cream

\$12

Vegan Pear Tart

Paleo pear and cashew nut tart with Medjool date crust and vegan coconut blackberry ice cream

(non dairy, sugar free and gluten free)

\$13

Family Style Desserts

Cinnamon Beignets

cinnamon dough fritters drizzled with warm local honey, dusted with

powdered sugar and served with vanilla bean ice cream

Serves 4-6 guests

\$36

Fromage and Fruit

Chef's selection of Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses

with truffled apple chutney, sliced fruits and gourmet crackers

\$15 per guest

Baked Carolina Bombes

strawberry ice cream and raspberry sorbet layered onto a candied peanut cake

with a meringue crust flambéed tableside

Serves 6-8 guests

\$66

Serves 2-4 guests

\$30

Bananas Foster

traditional bananas foster flambéed tableside and served with cinnamon ice cream

\$60 (2 guest minimum)

\$15 for each additional guest

ALL DESSERT COMPONENTS ARE CREATED IN-HOUSE BY

EXECUTIVE PASTRY CHEF – GERRY ELLIOT