

Dessert Menu

Strawberry Rhubarb Bread Pudding

Cinnamon Streusel Top, Toasted Almond Ice Cream
Caramel Sauce
\$7.00

Fresh Fruit Napoleon

Lemon Shortbread Crust, Vanilla Bavarios
Cabernet Syrup
\$7.00

Vanilla Bean Cheesecake

Graham Cracker Crust, Citrus Strawberry Salad
Mint Oil, Crème Chantilly
\$7.00

Sacher Torte †

Flourless Chocolate Sponge Cake, Apricot Preserves
Chocolate Ganache
\$7.00

Trio of Crème Brûlée †

Madagascar Vanilla Bean, Gianduja, White Chocolate Raspberry
\$7.00

House Made Ice Creams and Sorbets †

Please Ask Your Server for Today's Selections
\$6.00

The Cliff House Soufflé †

(Please allow twenty minutes)

Grand Marnier Souffle, Almond Crème Anglaise
\$10.00

† Gluten Free

Pastry Chef Angela Ippolito

