



Desserts

House Made Grapefruit Sorbet

buttermilk panna cotta, pirouettes, candied zest

\$ 9

Bishop's Apple Barrel

filling made from our apple trees, buttery brioche, vanilla bean ice cream, caramel

\$ 9

Chocolate with Almonds

glazed chocolate chocolate cake, toasted almond ice cream

\$ 9

Banana Parfait

bittersweet chocolate sauce, vanilla wafers, peanut brittle

\$ 9

Spanish Caramel Flan

old world recipe custard, new world recipe key lime sorbet

\$ 9

The Cheese Course

*chef-selected international and local cheeses, fruit chutney, crackers, red grapes,
spanish quince membrillo*

\$ 12

Desserts by Christopher McLean

Executive Chef