



## *Desserts*

\$9

### *Salted Caramel Cheesecake*

*Caramel Glazed Vanilla Cheesecake with a Cinnamon-Sugar Cookie Crumb sprinkled with Pink Himalayan Sea Salt*

### *Crème Brulée*

*Classic Vanilla Custard with a Caramelized Sugar Finish*

### *Boozy Bread Pudding*

*Warm Brandy Apple Bread Pudding smothered in Appleton Estate Jamaican Rum Caramel*

### *Poached Pear*

*Saffron and Cardamom Poached Pear accompanied by a Maple-Date Bar and Caramel Sauce*

### *Raspberry Sorbet*

*House made Raspberry Sorbet Served with Berries and Blackberry sauce*

### *Crumble*

*Warm Blackberry and Pear Crumble topped with House Made Citrus Ice Cream*



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