

DESSERTS


Buttered Rum Croissant Bread Pudding 16
Mascarpone Gelato, Warm Butter Rum Sauce,
Toasted Cinnamon Croissant

Cherry Crumb Cheesecake 16
New York Style Cheesecake, Cherries,
Cake Batter Crumble, Cherry Vanilla Gelato


Peach Puff Pastry Tart 16
Golden Balsamic Reduction, Ruby Peach Sauce,
Honey-Yogurt Gelato, Basil Crumble

Apple Cider Panna Cotta 16
Vanilla Bean Panna Cotta, Apple Cider Gel,
Spiced Donut, Cinnamon Glaze

Cranberry Crème Brûlée 16
Whole Berry Compôte, Spiced Pears, Biscoff Streusel,
Baked Tuile

 **Smoked Chocolate Peanut Butter Mousse** 16
Peanut Butter Whiskey Caramel, Whipped Milk Chocolate,
Brown Butter Crumb, Pretzel Tuile

Tableside Flambés 18 Per Person
(For Two or More)
Bananas Foster, Cherries Jubilee, Strawberries Romanoff

 **Chef's Farmstead Cheese Board** 24
Honeycomb, Pickled Fruit, Preserved Fruit,
Candied and Toasted Nuts, Bakery Breads

Housemade Gelato
1 Scoop 6
2 Scoops 9
3 Scoops 12

 contains nuts

Food prepared here may contain these ingredients:
milk, eggs, wheat soybeans, peanuts, nuts, fish, and shellfish.

BEVERAGES

Coffee	6
Espresso	5.50
Double Espresso	9.50
Cappuccino	6.50
Latte	6.50
Mocha	6.50

TEA FORTÉ ORGANIC TEAS

English Breakfast	6	Earl Grey	6
Decaf Breakfast	6	Darjeeling	6
Jasmine Green Tea	6		

SPECIALTY COFFEE DRINKS

Mozart Nudge	18
Mozart Dark Chocolate Liqueur, Maison Rouge Cognac, Coffee, Whipped Cream	

The Chip Shot	18
Tuaca, Baileys Irish Cream, Coffee	

Coffee Royale	18
Kahlúa, Grand Marnier, Coffee	

Caribbean Coffee	18
Don Q Gran Añejo Rum, Gaetano Banana Liqueur, Coffee	

Limoncello	18
Made at Peppermill by our Property Mixologist	

Café Diablo	24 Per Person
(Prepared Tableside, For Two or More)	
Grand Marnier, Brandy, Cointreau, Orange Peel, Clove, Coffee	

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