

# SWEETS

---

GUEST | HOMEOWNER

<b>CHOCOLATE CHAI POT DE CREME (G)</b>	<b>12   9</b>
Chocolate Crumble, Citrus Stewed Cherries, Orange Chantilly Cream, Salted Candied Walnuts	
<b>SPICED PEAR CRISPLER</b>	<b>12   9</b>
Maple Brown Butter Ice Cream, Pomegranate	
<b>CARAMEL APPLE TART</b>	<b>12   9</b>
Caramelized Apples, Buttermilk Custard, Cranberry Compote, Compressed Puff Pastry, Apple Cider Gastrique, Spiced Pecans	
<b>CHEF'S SELECT BITS &amp; BITES</b>	<b>10</b>
Selection of Gourmet Mini Sweets	
<b>CHEF'S SELECT ICE CREAM &amp; COOKIES</b>	
Cookies	3.50   2.50
Scoops	3.50   2.50
Mini Scoops	1.50   1.00

## DESSERT COCKTAILS

<b>VANILLA CHAI OLD FASHIONED</b>	<b>14</b>
A fall must-have with a Chai Tea & Vanilla Syrup, Bourbon, Fresh Lemon Juice and Orange Bitters	
<b>FIRESIDE</b>	<b>13</b>
Hot Apple Cider infused with Cardamom, Nutmeg, Cinnamon, Butter and Spiced Rum	
<b>DRUNKEN PUMPKIN</b>	<b>12</b>
Vodka and Pumpkin Spiced Cream make a fall favorite White Russian	
<b>POMEGRANATE GIN FIZZ</b>	<b>13</b>
Pomegranate, Orange, Honey, Gin and Fresh Thyme	

---

*Homeowners receive an exclusive discount on  
menu options (excludes beverages)*

G = Gluten Free