

and for dessert....

Roasted Banana Tiramisu 9.95

“fig” bananas, marscapone custard, sweet cream,
and hazelnut-coffee soaked lady fingers

Ginger Apple Creme Brulee 9.50

tart sliced apples with a hint of ginger in sweet cream custard
topped with crisp candied sugar

Chocolate Amaretto Mousse 9.50

bittersweet dark chocolate mousse with amaretto
topped with fresh whipped cream and topped with toasted almonds

Chef’s Gelato 8.95

house made Italian ice cream from only the freshest ingredients,
ask your server for today’s selection

Chef’s Sorbeto 8.95

house made Italian sorbet made with island fresh fruit,
and spring water, ask your server for today’s selection

Saban Rum Cake 8.95

butter pound cake infused with Saban spiced rum syrup
topped with coconut gelato

Chef’s Cheesecake 9.95

house made ask your server for today’s selection

