

DESSERTS

甜点

(made for sharing)

CHOCOLATE PISTACHIO BOMB 14

chocolate cake, fresh raspberries, pistachio ice cream,
raspberry chocolate sauce

“THE RILEY” THAI TEA CRÈME BRÛLÉE 15

black sesame tuile, seasonal berries, vanilla whipped cream

YUZU KEY LIME 13

cinnamon graham cracker crumble, yuzu key lime custard
vanilla bean, white chocolate ganache whip

TOASTED COCONUT SUNDAE 14

coconut gelato, candied peanuts, toasted coconut, miso caramel,
palm sugar whipped cream, butter lace
add a Skrewball Peanut Butter Whiskey pipette + 5

YEAR OF THE HORSE 16

Bananas Foster, bread pudding, graham cracker,
salted caramel gelato, miso caramel ganache, cinnamon chili thread,
milk chocolate horse, 151 ring of fire

CELEBRATION PLATTER 4 to 6 guests

chef's selection of assorted desserts,
petit fours, seasonal exotic fruit and chocolate
please allow 15 minutes to prepare

DESSERT DRINKS

THE BLACKBIRD 17

Skyy Vodka, Amaro Lucano, chai, cold brew, vanilla cream,
activated charcoal, chocolate fortune cookie

PASTRY CHEF DANIELLE DAVIDSON (NAPLES)

EXECUTIVE PASTRY CHEF DENISE ELROD (JUPITER)