

THE CHEF & I

DESSERTS

BY CHEF LIZ STANDRIDGE

Butternut Squash Ice Cream

Roasted Butternut Squash folded into Tahitian vanilla ice cream with a torched Bourbon and Black Pepper Marshmallow 7

Goat Cheese and Chocolate Ice Cream

Creamy goat cheese ice cream infused with melted milk chocolate with an amarena cherry 7

Dark Chocolate Sorbet

Dark amber cocoa powder blended with a vanilla infused syrup with a fresh berry 7

Apple Cider Sorbet

Spiced apple cider blended with a red wine infused syrup with a fresh apple slice 7

Honey and Lavender Creme Brulee

A sweet honey custard lightly infused with lavender 12

Orange Almond Butter Cake

Roasted almond with butter cake and whipped cream, fresh basil, and candied orange peel 12

Pear and Pistachio Frangipane Tart

Roasted pistachio frangipane in a shortbread crust with red wine poached pears, a spiced juniper berry caramel, and pistachio dust 12

Dark Chocolate Bread Pudding

Warm dark chocolate chunk bread pudding with an Earl Grey creme anglaise, roasted pepitas, cranberry compote, and chocolate shavings 12

Ice Cream and Sorbet Trio

Try a sampling of our house made ice cream and sorbets 11

DESSERT DRINKS

Warres Warrior Port 8

Sandeman 20 yr Tawny Port 15

Chateau Graves Sauternes 15

Sweet Child Of Mine 12

Ballotin Bourbon Ball Whiskey, TN Dirty Cream, TN Coffee Moonshine

The Show Must Go On 12

Skrewball Peanut Butter Whiskey, spiced Demerara syrup, Old Fashioned Bitters

House Cured Smoked Bacon ~ \$15 per pound

4oz Jar of Pistachio Pesto ~ \$15