



Desserts

16

Chocolate Cherry Cake

Dark chocolate cake layered with cherry cream cheese frosting, tart cherry jam, and vanilla Chantilly cream. Garnished with cherry spheres and chocolate soil.

Chef's Signature Bread Pudding

Brioche Bread Pudding with Cinnamon, Eggs and Cream. Served Warm with a Brandy Caramel Sauce, White Chocolate Soil, and Soft Whipped Cream

AJ's Profiterole

House made pastry filled with Bourbon-infused pastry cream, and a mixed nut praline, topped with vanilla Chantilly Cream and a Honey Tuile

Pavlova

French Meringue, mango ganache, apricot veil, apricot gel, vanilla Chantilly Cream, passion fruit sorbet, Honey Tuile

Vegan Pina Colada Panna Cotta

Coconut milk panna cotta with house-made pineapple jam, coconut-rum caramel, and a cayenne-spiced chocolate shell. Finished with pineapple coulis and chocolate soil

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Sorbet Trio

Check with your server for our daily Sorbet Selections