

angle

Desserts

Tropical “Candy Bar”

*Coconut Sponge, White Chocolate Strawberry Crunch
Passion Fruit Mousse, Coconut Whipped Ganache
Strawberry Coulis, White Chocolate Crumble*

Key Lime Mousse

Cinnamon Crumble, Temple Orange Sorbet

Molten Chocolate Cake

*Almond Tuile, Berry Compote
Godiva Pink Peppercorn Ice Cream*

Cheese Board

*Valdeón Blue, Aged White Cheddar, Truffle Pecorino
Apple Butter, Candied Pecans, Florida Honeycomb
Harvest Seed Lavash*

Nested Pear

*Saffron Poached, Kataifi, House-Made Ricotta
Blueberry Lavender Sorbet*

Cobbler of the Season

*Peaches, Apricots, Blueberries, Almond Crumble
Strawberry Basil Ice Cream*

Pastry Chef

Zachary Detweiller