

DESSERT

THE COFFEE COLLECTION	9.
Seasonally Inspired Assortment of Pastries & Biscotti	
VANILLA BEAN CRÈME BRÛLÉE	10.
Kabocha Squash Jam, Candied Ginger, Pepita Brittle	
SEASONAL SOUFFLÉ	12.
House Made Ice Cream	
HOUSE MADE SORBETS & ICE CREAM	9.
CARROT CAKE MADELEINES	9.
Cream Cheese Mousse, Golden Raisin Chutney, Pineapple, Orange Caramel	
BAKED APPLE	9.
Bourbon Caramel, Cheddar Apple Ice Cream, Maple, Walnut & Oat Granola	
SWEET POTATO TART	9.
Thyme Shortbread, Toasted Meringue, Date & Fig Jam, Brûléed Fig	
ULTIMATE COCONUT CAKE	10.
Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries	
BVI SIGNATURE CHOCOLATE BAG EST. 1985	18.
Perfect for Sharing Belgian White and Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake	

LAUREN POPPENGA, PASTRY CHEF