

DESSERTS



VANILLA CRÈME BRULEE

Lemon Poppy Shortbread, Blueberry Yuzu Jam

PORTUGUESE BREAD PUDDING

Madeira Caramel, Currants, Chantilly Cream

DARK CHOCOLATE CHEESECAKE

White Chocolate Matcha Cremeux, Cherry Hibiscus Jam,
Apricot Sorbet

MILL'S SUNDAE

Malted Vanilla and Salted Caramel Ice Cream,
Espresso Fudge Sauce, Chocolate Chip Cookie Crumble,
Cardamom Coffee Cream, Fudge Brownies

KEY LIME SEMIFREDDO

Coconut Cake, Graham Cracker Streusel, Toasted Meringue,
Mango Coulis, Peach Guava Sorbet

SEASONAL SORBET TASTING

Apricot, Peach-Guava, Pineapple-Coconut

Samantha Del Arroyo

Executive Pastry Chef