

DESSERTS

GINGER LIME CREME BRULEE 6

ginger lime infused custard with brown sugar crust

HUMMINGBIRD CAKE 6

Southern favorite with cream cheese icing, banana brulee, banana ice cream, blackberry drizzle

CHOCOLATE BOUCHON 6

rich brownie, pistachio-mint creme anglaise, chocolate ganache

LEMON SEMI-FREDO 6

frozen lemon mousse over lemon pound cake, berry coulis

TIRAMISU ICE CREAM CAKE 6

an ice cream version of the classic with coffee and kahlua

BARB'S BAKLAVA CHEESECAKE 6

Not to be overlooked! This combination of desserts is delicious...thank you Barb!

CHEESE BOARD 9

Chef's whim of assorted artisan cheeses with fresh fruit and toast points

QUINTA DO NOVAL 10 YEAR TAWNY PORT 7

BISTRO
310

Bistro 310 desserts prepared daily by Pastry Chef Barb Spratley