

Open Range
Desserts



St. Honore Croquembouche 6

Caramel Dipped Pate A Choux, filled with a Macadamia Nut Cream, served with Kiwi Puree

Coconut Chia Seed Pudding 7

Coconut Milk based Pudding with Chia Seeds, Black Currant Sauce, Lemon Curd, Fresh Tropical Fruit, Coconut Black Sesame Granola. Gluten Free

Tropical Blondie 8

Goopy Matcha Blondie, Blood Orange Marmalade, Yuzu Sorbet, Starfruit Chip

Ardbeg Cocoa Tiramisu 8

Cocoa Lady Fingers soaked with Ardbeg Scotch & Coffee, Mascarpone Mousse, Cocoa Dusting, Tobacco Cocoa Meringue

Sorbet 6

Strawberry Raspberry
Tart Green Apple Ginger

Ice Cream 6

Vanilla
Chocolate

Mignardise Plate 8

A Selection of the Pastry Chef's Bite Size Creations;
Please Ask Server for Details

Cheese Plate 9

Chef's Selection of Two Artisan Cheeses
Served with Sliced Baguette, Candied Walnuts, & Fresh Fruit

Accompaniments

Caramel Sauce 1
Chocolate Sauce 1
Huckleberry Syrup 1
Spiced Candied Walnuts 1
A La Mode Per Scoop 2

Dessert And After Dinner Drinks

Pumpkin Sour

Rye Whiskey, Pumpkin, Maple, Lemon,
Orange, Warming Spices, & Egg White
Served Neat 10

Permission Slip

Persimmon Shrub, Prosecco,
Chocolate Bitters Rinse
Served Up 10

Pearish

Evan William's Bourbon, Caramelized Pear,
Grapefruit, Lime & Rosemary
Served Up 10

Hot Cocoa

Open Range Hot Cocoa Blend,
Splash of Half n' Half, Vanilla Marshmallow
Served Hot 10

Dessert Wines

2008 Grande Maison Cuvee des Anges Monbazillac, France 9/25
2014 Brachetto d'Acqui Marengo, Piedmont Italy 375mL 22

Dow's Ten Year Tawny Port Oporto, Portugal 12
Dow's Twenty Year Tawny Port Oporto, Portugal 20

Sandeman Character Amontillado Sherry Jerez, Spain 8
Sandeman Don Fino Sherry Jerez, Spain 14
Sandeman Armada Rich Cream Oloroso Jerez, Spain 10