# Desserts



NOKEE BUCAYU
Chef de Cuisine

## BAKED KENTUCKY...18
**Bourbon Pecan & Chocolate Pie, Salted Caramel Ice Cream, Meringue Torched Tableside**

## POACHED PEARS...15
**Bourbon and Spice Poached Pears, Dairy Free Vanilla Oat Ice Cream, Dark Chocolate Quinoa Sunflower Seed Bark *V, *GF**

## BOURBON BANANA MOUSSE...15
**White Chocolate Banana Mousse, Almond Crust, Bourbon Caramel, Chantilly Cream, Caramel Corn, Bruleed Banana *GF**

## MILLE-FEUILLE...15
**Layered Puff, Corn Mousse, Blueberry Coulis, Fresh Fruit, Corn Brittle**

## REALLY GOOD CHOCOLATE CAKE...14
**Slice of 5 Layer Chocolate Cake, Chocolate Cremeux, Fun Granola, Vanilla Ice Cream**

## COOKIE PLATE...14
**Chef's Rotating Selection of House-Made Cookies**

## CHOCOLATE OR VANILLA ICE CREAM...4
**May We Recommend an Affogato...Espresso Poured Over a Scoop of Ice Cream +4**