DESSERT

VIENNETTA 20
Vanilla Ice Cream, Chocolate, Butterscotch
Warm Passion Fruit Sauce

CARAMEL APPLE 20
Blown Sugar Apple, Caramel Sabayon
Calvados Brandy Ice Cream, Apple Cider Gelée
Buttered Cookies

MAPLE CRÉMEUX 20
Guinness Stout Gelée, Candied Pecans
Green Cardamom and Pear Sorbet, Jivara Milk Chocolate

MARJOLAINED 20
Crispy Hazelnut dacquoise, House-Made Praline
Manjari Chocolate Ganache, Crème Fraîche Ice Cream

CHOCOLATE SOUFFLÉ 30
(FL) Vanilla Sauce, Whipped Cream

HOUSE-MADE ICE CREAMS & SORBET 20
Assorted Flavors

THE CLASSICS

CARROT CAKE 20
Pineapple & Pecan Studded Carrot Cake
Traditional Cream Cheese Frosting, Toasted Coconut

OLD-FASHIONED
CHOCOLATE CAKE 20
Five-Layer Devil’s Food Cake
Dark Chocolate Frosting, Crunchy Peanuts, Chantilly Cream

NEW YORK CHEESECAKE 20
White Chocolate Cheesecake
Graham Cracker Crumbs, House-Made Strawberry Jam

CRÈME BRÛLÉE 20
Tahitian Vanilla Bean-Infused Crème Brûlée
Summer Berries, Orange Sambuca Biscotti

SEASONAL PIE 20

(FL) Denotes a signature Polo Lounge dish
* Please allow 20 minutes for baking