

# Taste

at the Palisades



## INDULGE

**STICKY TOFFEE PUDDING | 10**

toffee sauce and vanilla bean gelato <sup>GF</sup>

**CHOCOLATE BRIOCHE  
BREAD PUDDING | 8.50**

crème anglaise, vanilla bean gelato

**KEY LIME PIE | 7**

graham cracker crust, chantilly cream, lime zest

**FUDGE SUNDAE | 8.50**

salted caramel gelato,  
house made chocolate chip cookies,  
hot fudge sauce

**CHOCOLATE CREME POT | 10.50**

valrhona chocolate custard, ojai olive oil, <sup>GF</sup>  
smoked sea salt, mascarpone whipped cream,  
double chocolate french macaron

**AFFOGATO | 6**

lavazza café espresso, vanilla bean gelato <sup>GF</sup>

DESSERTS ARE MADE DAILY  
BY PASTRY CHEF KATIE SHYNE

\*outside desserts are subject to  
a fee of \$3 per person

<sup>GF</sup> gluten free

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