taste
at the Palisades

INDULGE

PUMPKIN PANNA COTTA | 9.00 (GF)
spiced pepitas, chantilly cream,
brown butter caramel

CHOCOLATE BRIOCHE
BREAD PUDDING | 8.50
créme 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 (GF)
valrhona chocolate custard, ojai olive oil,
smoked sea salt, mascarpone whipped cream,
double chocolate french macaron

GINGER CHEESECAKE | 9.50
brandy vanilla cranberry sauce,
roasted cinnamon apples, ginger sablee

AFFOGATO | 6 (GF)
lavazza café espresso, vanilla bean gelato

new fall items!

DESSERTS ARE MADE DAILY
BY PASTRY CHEF KATIE SHYNE

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

(GF) gluten free

NIGHT CAP

MOSCATO D'ASTI
Pio Cesare, Piedmont, Italy
3oz | 6 6oz | 12

RIESLING
Eroica, Chateau St. Michelle, WA
6oz | 12

COCKBURN'S LATE BOTTLED
VINTAGE PORT | 12

DOW'S 10 YEAR TAWNY PORT | 13

SANDEMAN 20 YEAR TAWNY PORT | 16

COFFEE/TEA

COFFEE | 3
ESPRESSO | 3.25
DOUBLE ESPRESSO | 4.25
CAPPUCCINO | 3.75
LATTE | 3.75

we proudly serve lavazza cafe

soy or almond milk | .75

MIGHTY LEAF HOT TEA | 3.75
tropical green tea, organic earl grey,
chamomile citrus, orange dulce,
organic mint melange