

SAMUELS

By The Park

A Sweet Finish...

prepared by Chef Katie Lohnes

All of our desserts are house made from scratch, using the freshest and finest ingredients.

Coconut Crème Brûlée \$7

Vanilla chocolate tuille, candied lime.

Chocolate Kahlua Charlotte \$8

Spiced crème anglaise, chocolate drizzle.

Sorbet Three Ways \$7

Field berry, spiced orange and raspberry made fresh in house.

Katies Strawberry Shortcake \$8

Balsamic & basil macerated strawberries, house baked lemon biscuit and vanilla infused whipping cream.

Burgundy Poached Pear \$8

Candied pecan, Marscapone cheese mousseline, cinnamon angalise.

Brûléed Fresh Fruit Tart \$8

Lemon pastry cream, blackberry coulis.

Crème Caramel \$7

Old standby.

Vanilla Ice Cream \$7

Another old standby.