

# SWEET

SERVED ALL DAY 10

## TROPICAL LEMON BAR

A Sweet & Tangy Lemon Bar, Toasted Meringue, Fresh Berries, Coconut and a Light Tropical Sauce

## POUND OF BERRIES

Warm Marbled Vanilla-Chocolate Bread Loaded with Fresh Vanilla Bean Whipped Cream, Fresh Assorted Berries and Chocolate Accents

## PROPER ICE CREAM CHOCOLATE TULIP CUP

A Marbled Edible Chocolate Tulip Cup filled with Two Scoops of your Choice of Proper Ice Cream, Topped with Fresh Whipped Cream, Chocolate Sauce and Chocolate Crumbles

## COOKIES AND MILK

Home-Made Chocolate Chip Cookies, Dusted with Powdered Sugar and Served with a Cold Glass of Milk

**PROPER**  
*ice cream*

HAND CRAFTED ICE CREAM

### OUR FEATURE FLAVORS

- VANILLA BEAN
- SWEET CORN & BLUEBERRY
- BLOOD ORANGE SORBET
- CHOCOLATE MILK

## DINNER EXCLUSIVES 12

### KEY LIME PIE

Our traditional Key Lime flavor topped with fluffy white layers of lemon meringue, browned to perfection for a sweet, burnt sugary kick. Sprinkled with fresh lime zest and graham cracker pecan crumble

### THE RED DEVIL

A velvety satin dream with layers of light, buttery, red chocolate cake and cream cheese icing with sweet accents of white and dark chocolate

### COCONUT RUM SEASHELLS

Sweet Coconut Rum Cake Seashells with Grilled Pineapple, Fresh Whipped Cream, Edible Ginger Sand and Hints of Key Lime and Fresh Strawberry

### ISLAND SURPRISE

Handmade Dark Chocolate Sphere filled with a Sweet Surprise of White Chocolate Mousse, Fresh Berries Infused with Gran Marnier and Finished with Hints of Raspberry, Sweet Orange and Crunchy Ginger



**CHEF JEREMY HANLON**

& PASTRY CHEF HEATHER BORGARDING

# TREATS