

Santa Barbara Club Desserts

Apple Galette with Vanilla Bean Ice Cream
Chocolate Pot de Crème with Caramel and Grand Marnier Whipped Cream (gf)
Lemon Tart with Blueberries and House Made Whipped Cream
Crème Brulée garnished with Seasonal Fruit (gf)
Pear – Almond Tart with Caramel Sauce
White and Milk Chocolate Mousse garnished with Fresh Berries and Chocolate Shavings (gf)
Warm Chocolate - Gingerbread Cake with Cinnamon Crème Anglaise
Traditional Tiramisu
Lemon or Raspberry Sorbet (vegan, gf)
New York Cheesecake garnished with Fresh Berries
Trio of Mini Desserts: Chocolate Ganache Cake, Fresh Lemon Tart, and Chocolate Dipped Strawberry
Chocolate Flourless Cake with Espresso Sauce (gf)
Tequila Lime Pie
Chocolate Ibarra – Cajeta Tart
Peach or Berry Cobbler with Vanilla Ice Cream (Seasonal)
Chocolate – Peacan Tart
House Made Cinnamon Churros with Chocolate Sauce
Fresh Berry Bowl with Honey Drizzle (vegan, gf)

Selections are subject to an 8.75% sales tax and a 22% taxable administrative service charge. Pricing is subject to change. Please Note: We are not a Gluten Free Kitchen. GF selections are made in the same area as gluten products.