



ORANGE CREAMSICLE ICEBOX CAKE

Graham Cracker, Orange Curd, Chantilly Cream, Berry Coulis

CHOCOLATE RASBERRY TORTE

Chocolate Cake, Raspberry Filling, Chocolate Ganache, Raspberry Sauce, Candied Pistachios

**GF & Vegan*

CHOCOLATE SMORES

Chocolate Flourless Cake, House Made Marshmallows,
Toasted Smoked Graham Cracker Crumbs, Chocolate Sauce

BPI ICE CREAM SUNDAE

House Made Chocolate Sauce & Caramel, Whipped Cream, Amarena Cherry,
Toasted Walnut, Sugar Cone, Sea Salt

WILD MAINE BLUEBERRY PIE

Lemon Ginger Oat Crumble, Lemon Curd,
Vanilla Ice Cream, Chantilly Cream

VANILLA OR CHOCOLATE ICE CREAM

BERRY OR MANGO SORBET



EXECUTIVE CHEF Nikkol Mulligan FOOD & BEVERAGE MANAGER Michaela Quigley PASTRY CHEF Caitlin O'Connor

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS