

# Sweet Conclusions

*By Executive Pastry Chef Beth Ann McCord and Monterey Bay Fish Grotto*

***White Chocolate Macadamia Nut Mousse*** **\$7.95**  
Stacked with two praline cookies & drizzled tableside, with chocolate Chambord ganache

***New York Style Cheesecake*** **\$7.95**  
Creamy cheesecake served with warm berry compote

***Vanilla Bean Crème Brulee*** **\$8.25**  
Vanilla bean infused custard, topped with toffee and fresh raspberries

***Steaming Chocolate Latte*** **\$8.95**  
Warm chocolate soufflé cake topped with Chantilly cream & served with chocolate steam (gluten free)

***Chocolate Truffle Cake*** **\$7.25**  
Five layers of moist chocolate cake, layered with a dark chocolate truffle filling, served with whipped cream, chocolate, raspberry & vanilla sauces

***Chocolate Malt*** **\$8.25**  
Milk chocolate malted mousse layered with white chocolate milk crunch and dark chocolate malt syrup

***Fried Apple Pie*** **\$8.95**  
Crispy dough filled with warm Fuji and Empire apple filling, served with citrus ice cream and miso butterscotch

***Grandma's Carrot Cake*** **\$8.25**  
Carrot cake layered with cream cheese frosting, served with carrot caramel, and a scoop of caramel ice cream

## Specialty Coffees

**We Proudly Brew**  
STARBUCKS COFFEE



<b>Cappuccino</b>	<b>\$4.25</b>	<b>Carmel Macchiato</b>	<b>\$4.95</b>
<b>Café Mocha</b>	<b>\$4.95</b>	<b>Vanilla Latte</b>	<b>\$4.95</b>
<b>White Chocolate Mocha</b>	<b>\$4.95</b>	<b>Espresso</b>	<b>\$2.00</b>

**Tazo Chai Tea Latte** **\$4.25**

**Monterey Bay Cappuccino** **\$6.50**  
A blend of seven liquors mixed with Starbucks coffee topped with whipped cream