



HOUSE-MADE DESSERTS

BAKED ALYESKA

CHOCOLATE CAKE, RASPBERRY MOUSSE,
CHOCOLATE MOUSSE,
COVERED IN BITTERSWEET
GANACHE & ITALIAN MERINGUE
10.00

TIRAMISU

MASCARPONE CHEESE,
LAYERS OF COFFEE RUM
AND KAHLUA SOAKED LADYFINGERS
10.00

CHEESECAKE

MASCARPONE CHEESECAKE,
GRAHAM CRACKER CRUST, SOUR CREAM,
BLUEBERRY BASIL COMPOTE
10.00

CRÈME BRULÉE

LUXURIOUS VANILLA BEAN CUSTARD
CROWNED WITH CARAMELIZED
SUGAR GARNISHED WITH FRESH FRUIT
10.00

CARAMEL PANNA COTTA

WITH SEA SALT, WHIPPED CREAM, CACAO NIB CARA-
MEL CORN
10.00

AFFOGATTO

CHOCOLATE OR VANILLA GELATO
WITH ESPRESSO OVER POUR, BISCOTTI
10.00

ICE CREAM & SORBET

VANILLA GELATO
CHOCOLATE GELATO
OR
ASK ABOUT OUR SPECIAL GELATO FLAVORS
7.00

SCOTT FAUSZ
PASTRY CHEF
ALYESKA RESORT