


sweets

Old Fashioned Warm Apple Crisp \$14

Fresh Granny Smith Apples, Oatmeal,
Cinnamon & Brown Sugar Streusel
Served with Housemade Vanilla Ice Cream

Decadent Flourless Chocolate Torte \$14 

Finished with Hot Fudge, Toffee Sauce,
& Whipped Cream

Award-Winning Key Lime Tart \$14

Pecan-Graham Crust, Tangy Filling &
Baked Meringue Cloud

Crème Brûlée \$14 

Traditional Tahitian Vanilla Bean Custard,
Finished with Brûlée Sugar & Seasonal Berries
Garnished with a Jasmine Shortbread Cookie

“Circus” Strawberry Shortcake \$14 

Fresh Sweet Biscuit
Layered with Fresh Florida Strawberries
Finished with Whipped Cream & Strawberry Compote

Housemade Selection of Ice Cream & Sorbets \$11

 GLUTEN FREE  CALDER EXHIBIT OFFERINGS

Pastry Chef: Ray Lajoie

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Allergen Information: Menu items may contain or come into contact with milk, eggs, fish, seafood, peanuts, tree nuts, wheat, soy, and sesame. For more information, please speak with a manager.