



A MICHAEL MINA RESTAURANT

DESSERTS 13

GRAND MARNIER BREAD PUDDING

ORANGE CRÈME ANGLAISE, GINGER ICE CREAM

PEANUT BUTTER CANDY BAR

PEANUT BUTTER FUDGE, CHOCOLATE MOUSSE, NUTELLA GELATO

CHÈVRE CHEESECAKE

STRAWBERRY CONSOMMÉ, TOASTED FRENCH MERINGUE

KEY LIME PIE

PASSIONFRUIT COULIS, PIÑA COLADA FOAM, COCONUT SORBET

CHEF'S SEASONAL ICE CREAMS OR SORBET TRIO

CHEF SELECTION OF 3 ARTISANAL CHEESES 18

HONEYCRISP APPLE COBBLER 28

GINGER OATMEAL STREUSEL, BROWN SUGAR ICE CREAM

BOURBON STEAK CLASSICS 14

MOLTEN CAKE

CHOCOLATE GANACHE, MALTED-MILK ICE CREAM

BANANA TARTE TATIN (SERVED TABLESIDE)

PUFF PASTRY, RUM TOFFEE, VANILLA BEAN ICE CREAM

BEIGNETS WITH CHOICE OF:

TONGAN VANILLA BEAN CRÈME BRÛLÉE

MACALLAN 18 YEAR BUTTERSCOTCH

VALRHONA CHOCOLATE POT DE CRÈME