

DESSERT

WELCOME TO THE RESTAURANT

A meal without dessert is like an unfinished symphony. Our Pastry Chef has composed an array of flavorful finales for your meal. From savory cheese or a simple scoop of ice cream to something more extravagant, one of these will surely end your meal on just the right note.

SEABOURN
SWEETS

CREATIONS

WARM MOCHA CHOCOLATE GANACHE CAKE
salted caramel ice cream

FUDGE SUNDAE
honeycomb ice cream, fudge sauce, chocolate shavings

LIGHT CREAMY CHEESECAKE ^{SF}
cherry compote

HOT COCONUT SOUFFLE ^{GF}
piña colada anglaise

FROZEN

VANILLA ICE CREAM
STRAWBERRY ICE CREAM
LEMON SORBET
PEACH FROZEN YOGURT

SAUCES

BUTTERSCOTCH, HOT CHOCOLATE,
MANGO

^{SF}SUGAR FREE ^{GF}GLUTEN FREE ^{LF}LOW FAT

SEABOURN
CHEESE

TASTING

CACIOTTA AL TARTUFO
Italian, cow and sheep milk, semi soft, flavored with truffles
honey apple syrup

MANCHEGO
Spanish, sheep's milk, semi hard, nutty, zesty and
exuberant flavor

REBLOCHON
French, cow's milk, creamy, herbal aroma and a nutty
aftertaste

ROQUEFORT
French, sheep's milk, soft, blue creamy, salty and strong
aroma