

Craftwood Desserts

Our chef sources the freshest fruits, nuts, creams and the finest chocolates to produce all of our desserts in house.

Pumpkin Crème Brulee

Brown Sugar Walnuts
Cinnamon Bourbon Cherries
Vanilla Bean Anglaise

\$8

Berry Basil Upside-Down Cake

Fresh Berries Herbed with Basil
Meyer Lemon Crème Fraiche
Candied Meyer Lemon Peel

\$9

Ecuadorian Arriba Dark Chocolate Mousse

Single Source Ecuadorian Bittersweet Chocolate Mousse
Salted Peanuts & Vanilla Bean Tuile
Brule of Banana

\$10

Daily Inspired Cheese Cake

Fresh Seasonal Cheese Cakes Made In House Daily

\$8

Cranberry Orange Fried Ravioli

Tender Cinnamon Graham Pasta Stuffed with Cream Cheese & Chevre
Spiced Cranberries & Oranges
Cranberry Anglaise

\$8

Tangerine Pear Ice Cream

Cinnamon Ginger Sweet Corn Fritter
Caramelized Pears
Apple Butter

\$9

House Made Ice Creams

Over Sized Scoop of our Seasonal House Churned Ice Cream

\$7