

# Barracuda Grill Dessert Menu

## DESSERT

BROWN BUTTER PANNA COTTA \$11~  
MAPLE SYRUP FIGS, RASPBERRIES,  
ALLSPICE BISCUITS

CARAMEL LAVA CAKE \$11~  
CHOCOLATE PRETZEL GRANOLA, TOASTED COCONUT,  
ALEX AND PETES BANANA RUM ICE CREAM

CHOCOLATE COULANT \$11~  
LIQUID CENTER, MILK CHOCOLATE RICE CRISPIES,  
WHITE CHOCOLATE SEA SALT MERINGUE, PEANUT  
BUTTER ICE CREAM, CHERRIES

GINGER BREAD TOFFEE PUDDING \$11~  
MEDJOL DATE SAUCE, GINGER ICE CREAM,  
CRÈME ANGLAISE

PEACH AND CANDIED PECAN CRUMBLE \$11~  
ALEX AND PETES SEA SALT CARAMEL ICE CREAM,  
WARM CRÈME ANGLAIS

TUCKERS GOAT CHEESECAKE \$11~  
MASCARPONE, PEARS, HONEYCOMB,  
BISCOTTI CRUMBLE

DELUXE CHOCOLATE FONDUE FOR TWO \$24~  
POUND CAKE, BISCOTTI, MARSHMALLOWS, FRESH  
SEASONAL FRUIT WITH WARM, WHITE AND DARK  
CHOCOLATE SAUCE

ARTISAN CHEESE SELECTION ON GRANITE \$19~

EXECUTIVE CHEF: DEREK MYERS

CHEF DE CUISINE: SURESH AMARATHUNGA

## COFFEES

ESPRESSO \$5<sup>95</sup>  
CAPPUCCINO \$6<sup>95</sup>  
CAFE LATTE \$6<sup>95</sup>  
CAFE MOCHA \$6<sup>95</sup>