

Desserts

GOLDEN PHEASANT INN'PECABLE SIGNATURE

HAZELNUT DACQUOISE CAKE LAYERED WITH NUTELLA MILK CHOCOLATE MOUSSE, CRISPY FEUILLETINE BASE, CARAMELIZED WHITE CHOCOLATE NOUGATINE AND TORCHED MERINGUE*

CITRON DELICE

VANILLA PÂTE SUCRÉE TART FILLED WITH LEMON CREMEUX, HOMEMADE BLUEBERRY BASIL MARMALADE, LEMON SPONGE CAKE, TOPPED WITH BLUEBERRY GLAZE, ORANGE CRUMBLE, AND FRESH BLUEBERRIES

FRESH RASPBERRY MILLE FEUILLE

FLAKY PUFF PASTRY LAYERED WITH CREAMY VANILLA BEAN CREAM, TOPPED WITH FRESH RASPBERRIES, AND A FRENCH MACARON

BELGIAN CHOCOLATE VELVET TARTE

CHOCOLATE PÂTE SUCRÉE TART FILLED WITH BELGIAN CHOCOLATE MOUSSE, DECADENT RED VELVET CAKE COVERED IN ESPRESSO GANACHE, WHIPPED CHOCOLATE CHANTILLY CREAM, SERVED WITH A FRENCH MACARON AND FRESH RASPBERRIES

HOMEMADE ICE CREAM AND SORBET*

HOUSE-MADE FUDGE SAUCE, CARAMEL SAUCE, AND CRUSHED PEANUTS AVAILABLE

VANILLA BEAN

CINNAMON SWIRL

CHOCOLATE

RASPBERRY SORBET (DAIRY FREE)

DESSERTS *\$12*

* INDICATES GLUTEN FREE

