



PALACE**GRILLE**

dessert menu

chocolate bourbon bombe 7

A light chocolate mousse, flavored with bourbon, encased in dark chocolate cake, coated with chocolate ganache. Fresh berry compote.

chocolate bread pudding 7

Light & warm mixture of brioche & chocolate chunks, topped with vanilla ice cream and chocolate cream anglaise.

pumpkin toffee cheesecake 7

A seasonal rich cream cheesecake filling spiked with pumpkin pie spices (cinnamon, nutmeg and ginger), roasted pumpkin puree & toffee pieces. Baked on a pecan butter crust.

cranberry streusel tart 7

Crisp & buttery crust topped with almond cream, fresh cranberry filling, topped with an almond paste streusel topping.

tiramisu 7

Classical & rich mascarpone cheese filling, layered with ladyfingers and sweetened espresso finished with cocoa and coffee bean.

pear empanada 7

Spiced pear filling encased in house made dough, pan fried to golden brown and finished with cinnamon ice cream and caramel.

the trio 10

grand mariner crème brulee

Chilled French custard mixed with grand mariner, topped with candied brown sugar.

pumpkin sticky pudding

Seasonal blend of pumpkin and spices, baked and finished with a toffee sauce, whipped cream and fresh ground nutmeg.

apple-cherry strudel

Spiced apple, cherry filling, baked in layer of buttery filo dough, and finished with Michigan dried cherry compote.