

Clement

DESSERTS

Citrouse

Blueberry Cremeux, Lemon Verbena Gelée, EVOO Ice Cream

15

Guanaja Chocolate Crème Brûlée

Jivara Milk Chocolate Ice Cream, Apricot-Ginger Coulis

15

Strawberries n' Rhubarb

Strawberry Cream, Rhubarb Confit, Pistachio Genoise, Crème Fraîche Ice Cream

15

New York, NY

Cream Cheese Mousse, Red Wine Fresh Figs
Lemon Cake, Caramel Cardamom Ice Cream

15

“RAW” Chocolate Tart

Lime Berries Compote, Light Vanilla Yogurt

15

Peach Melba

Vanilla Bean Panna Cotta, Georgia Peaches, Raspberry-Thyme Sorbet

15

Seasonal Ice creams and Sorbets

15

Lemon Sorbet, Mango Sorbet, Peach Sorbet

Vanilla Bean Ice Cream, Coffee Ice Cream, Strawberry Ice Cream

Executive Pastry Chef Charlie Romano



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Artisanal Cheese Plate 25

White Dessert Wine

Malvasia Dulce NV Los Bermejós 12

Riesling Auslese 2007 Wittmann - Morstein 20

Tokaji Aszu 2005 Disznókő - 5 Puttonyos 16

Vin Santo 2004 Fèlsina 25

Red Dessert Wine

Colheita Port 2001 Niepoort 18

Single Quinta Port 2001 Dow's - Quinta do Bomfim 18

Tannat NV Viñedos de los Vientos - Alcyone 12

House-Made Infusions - 17

Limoncello - Lemon, Avua Cachaça

Arancionecello - Orange, Pisco 100

Pompelmocello - Grapefruit, Bols Genever

*Composed daily, served with local Farmer's market berries
denotes Naturally Peninsula light and healthy cuisine*

