

## **LUXURY YACHT SEAFARER DESSERT MENU**

*Presented by:*



***Chef Michael***

- Vanilla Bourbon Milkshakes with warm fresh baked chocolate chip cookies
- Tiramisu
- White chocolate raspberry creme brûlée
- Bavarian chocolate pudding with sugar cookies and fresh whipped cream
- Puff Pastry Napoleon with fresh fruit and pastry cream
- Lemon Bread Pudding with a warm blueberry compote
- Strawberries and cream over white cake. Finished with a lemon basil simple syrup
- New York Cheesecake Topped with fresh fruit and whipped cream
- Raspberry Peach Cobbler with vanilla gelato
- Deconstructed Apple Pie topped with Vanilla Gelato
- S'mores with an Irish coffee topped with whipped cream
- Traditional Cannoli's
- Nutella Stuffed Doughnut French Toast with whipped cream and berries
- Blondie Pie topped with Vanilla Gelato and served with Kahlua Chocolate milk
- Brownie Sundae Topped with vanilla gelato and raspberry preserves
- Mixed Sorbet Lemon/Mixed Berry
- Vanilla Gelato with crushed Pralines and shaved chocolate
- Pistachio Gelato topped with warm chocolate ganache and broken sugar cone pieces
- Chocolate Gelato- Topped with whipped cream and fresh fruit
- Chocolate Mousse with fresh raspberries and Chocolate wafer crumbles
- Banana Foster with Vanilla Gelato
- Southern Style Banana Cream Pie with whipped cream
- Chocolate Cake with a Peanut Butter Cream frosting, raspberry preserves, and garnished with fresh fruit