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**Peanut Butter Mousse Torte - 7.75**  
Peanut Cookie Crust - Chocolate Ganache  
Peanut Butter Mousse - Peanut Butter Praline

**Banana Pudding Crème Brulée - 7**  
Caramelized Banana - Franilla Wafer - Vanilla Custard

**Personal Pie à la Mode - 7.5**  
Daily, Different & Delicious  
Paired with our Housemade Ice Cream or Sorbet

**The Devil in Disguise - 8**  
French Cocoa Chocolate Cake - Belgian Chocolate Mousse  
Dark Chocolate Ganache - Cinnamon Ice Cream

**The Dessert Bar - 16**  
*A Selection of Petite Confections Designed by Pastry Chef Frances*  
Red Velvet Cake with Coconut Pecan Icing  
Key Lime Pots De Crème  
Dulche De Leche Filled Banana Fritter  
Brown Sugar & Vanilla Bourbon Ice Cream  
Chocolate Chip Cheesecake

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*Dessert Wines*  
Shelton Vineyards® Salem Fork Blackberry - 6  
Shelton Vineyards® Yadkin Valley Port - 8  
Shelton Vineyards® Salem Fork Blush - 6  
Saint Hilaire® Brut Sparkling Wine - 8



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