

DESSERT



Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



Flourless Chocolate Macaroon Cakes

Rich Chocolate Cake inspired by Chocolate-Dipped Macaroons.
Served with Coconut Caramel Sauce, Toasted Almond and Coconut Brittle.

Lemon Semifreddo (*GFO)

Frozen Lemon Parfait served with Lemon Curd, Crisp Meringue shards, Lemon Thyme Shortbread, Local Honey Drizzle



Grapefruit and White Chocolate Panna Cotta

Tangy White Chocolate Panna Cotta, topped with a layer of Campari Grapefruit Gelee.
Served with Grapefruit segments, White Chocolate Sable and Whipped Cream

Strawberry-Rhubarb Tart with Pistachio Frangipane

Served with Basil-Scented Crème Anglaise, Strawberry Gel and Pistachio Crunch



Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

*GFO - Gluten Free Option Available - Please Ask Your Server

FEATURED WINE



WHITE

Jackson Triggs (*Pinot Grigio, Sauvignon Blanc, or Chardonnay*)

30.0 (1L)

6.0

Liberado Sauvignon Blanc

32.0

7.0

On Point Crisp White

30.0

6.0

RED

Liberado Cabernet Sauvignon Tempranillo

32.0

7.0

Jackson Triggs Red (*Merlot, Shiraz, or Cabernet Sauvignon*)

30.0 (1L)

6.0

On Point Smooth Red

30.0

6.0

ROSE

Ludwig Portugal Rose

30.0

6.5

La Geurre Rose

45.0

AFTER DINNER DRINKS

Irish Coffee

Jameson & Baileys

6.95

Spanish Coffee

Kahlua & Rum

6.95

B52

Baileys, Kahlua, & Grand Marnier

6.95