



THE POINT

360 DEGREES CUISINE

DESSERTS

SELECTION OF AMERICAN ARTISANAL CHEESE

Cabot Clothbound Cheddar / Cabot Creamery / Cow
Rupert / Consider Bardwell Farm / Cow
Landaff / Landaff Creamery / Cow
Hay Jude / Paget Bermuda Tucker's Farm / Goat
Hudson Flower / Murray's Cave Master Reserve / Sheep
Smokey Blue / Rogue Creamery / Cow

Selection of Four Cheeses: **\$19**

Selection of Six Cheeses: **\$27**

Walnut Bread, Grapes, Crackers, Berries

TUCKER'S FARM GOAT'S CHEESE-CHEESECAKE \$14

Local Goat Cheese, Rhubarb Chutney, Thyme Scented Custard, Blood Orange Sorbet, Crispy Phyllo

BANANA CARAMEL \$14

Light Caramel Mousse, Almond Dacquoise, Bailey's Ice Cream Profiterole
Cashew Nuts Candy Banana Purée, and Chocolate Cookies Soil

FONDANT \$14

Molten Chocolate Cake & Gold Gosling Rum, Vanilla Ice Cream Raspberries Caviar

WONKA CHOCOLATE BAR \$14

Ganache, Milk & White Chocolate Mousse, Candied Nuts Chocolate Granite
Passion Fruit Macaroon, Chocolate Tuille

STRAWBERRY MILLE FILLE \$14

Summer Strawberries, Chantilly Cream, Crisp Puff Pastry Layers
Marshmallow Strawberry Balsamic Air

EASTERN PROMISE \$14

Green Tea Cake, Coconut Cream, Pomegranate Jelly, Dragon Fruit Sorbet
Fresh Mango Yuzzo Gel, Sesame Chips

SOUFFLÉ OF THE DAY \$15

Ask about today's creation

ICE CREAM AND SORBETS \$10

Please ask your waiter for today's assortment

Please ask for more information about our *Sensitive Dining Options*.

Prices are subject to 17% gratuity