



THE FINAL HOLE

Executive Pastry Chef Leo Hueppi & his Pastry Team offer an array of outstanding desserts. Each day our talented Chef's create exquisite mouth-watering desserts that reflect the seasonality of Florida's fruits, essences, dairy and chocolate.

Enjoy...

MILK CHOCOLATE COGNAC CAKE

Rich Chocolate Sponge Cake Soaked in Aged Cognac, Layers of Milk Chocolate Icing, Golden Raisins and Crème Anglaise Sauce 10

TRIPLE CHEESECAKE

A Blend of Mascarpone, Ricotta and Cream Cheese, Fresh Berries & Candied Citrus Peel 10

STRAWBERRY VANILLA CAKE

Strawberry Glazed Sponge Cake with Layers of Vanilla Mousse, Whipped Cream & Strawberry Puree 8

WARM BLACK BOARD BREAD PUDDING

Chef Leo's Daily Bakery Inspiration with Crème Anglaise 10

MARKET SALAMANDER GRILLE FEATURES OUR SIGNATURE ICE CREAMS SERVED IN A VANILLA LACED WAFFLE CUP

Cookies & Cream	Peanut Butter Cup
Pralines & Cream	Jamocha Fudge Brownie
Madagascar Vanilla Bean	Orange, Pineapple & Mandarin Sorbet

Individual Serving 6.50
3 Signature Flavors 12.50
5 Signature Flavors 17

Market Salamander Offers Pint-size Containers of our Signature Ice-Creams Next Door