



LT STEAK & SEAFOOD



DESSERT MENU

DESSERTS BY CHEF GABBY

WARM CHOCOLATE CAKE (GF) 16
candied hazelnuts, frangelico-whipped cream

CRÈME FRAICHE PANNA COTTA (GF)..... 13
coconut lime sorbet, key lime sauce, coconut tuile

TRES LECHE CAKE 12
rum raisin gelato, pineapple confit, chili powder

FRESH TROPICAL FRUITS MACEDONIA (GF & SF) 12
yuzu – lemon granita

LEMON CHEESECAKE 15
lemon curd, meringue, honey graham cracker crust

ICE CREAM & SORBET SINGLE 6 / TRIPLE 14

GELATO

vanilla, rum raisin, milk chocolate

SORBET

coconut-lime, raspberry, mango-passionfruit

a 20% service charge will be added to all checks