



AUTUMN BASQUE CHEESECAKE

Rosemary Pistachio Crumb, Honey, Fig Caramel, Candied Rosemary

MOCHA BREAD PUDDING

Coffee Honeycomb Crunch, Crème Anglaise, Raspberry Reduction, Coffee Ice Cream

POACHED PEAR STRUDEL (Gluten Free-Vegan)

Red Wine & Cardamom Poached Pears, Phyllo Pastry, Toasted Walnut Brittle, Ginger Cinnamon Glaze, Vegan Vanilla Ice Cream

BPI ICE CREAM SUNDAE

BPI House Chocolate & Caramel Sauces, Whipped Cream, Cherry, Toasted Walnuts, Sugar Tuille, Sea Salt, Vanilla Ice Cream

PUMPKIN PIE CHARLOTTE

Pepita Lady Fingers, Pumpkin Custard, Cranberry Gelee & Curd, Peppercorn Chantilly Cream

WILD MAINE BLUEBERRY PIE

Lemon Ginger Oat Crumble, Lemon Curd, Vanilla Ice Cream, Chantilly Cream

VANILLA OR CHOCOLATE ICE CREAM

BERRY OR MANGO SORBET



EXECUTIVE CHEF Matthew Dickey

PASTRY CHEF Jen Moss

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS