

DESSERTS

TRIO OF CRÈME BRULEE

VANILLA BEAN, CINNAMON, BUTTERSCOTCH

RED WINE POACHED PEAR TART

ALMOND CREAM, BLUE CHEESE MASCARPONE

MEYER LEMON POLENTA PUDDING

VANILLA BEAN GELATO, CRÈME FRAICHE

PUMPKIN CHEESECAKE

MAPLE TUILE, GINGER SABAYON

BITTERSWEET CHOCOLATE TORTE

ESPRESSO MARSHMALLOW, HAZELNUT

ARTISAN CHEESE PLATE

LOCAL HONEYCOMB, NUTS, FRUIT

GELATO OR SORBETO

PRALINE

10

PASTRY CHEF BENJIE PUGA

BLACK HORSE BREWED & PRESSED COFFEE

FRENCH ROAST COFFEE	3.5
CAPPUCCINO	5
ESPRESSO	3
CAFÉ LATTE	5
CAFÉ MOCHA	5
DOUBLE	+2

TORIANI VANILLA, SUGAR-FREE VANILLA & HAZELNUT SYRUPS AVAILABLE

MIGHTY-LEAF TEA 4

LIDO RESTAURANT IS COMMITTED TO SUPPORTING LOCAL RANCHERS AND FARMERS
BY USING PRODUCTS SOURCED FROM THE CENTRAL COAST OF CALIFORNIA