

The
BURNHAM

RESTAURANT • ESTABLISHED 2016

DESSERTS

FREESTONE PEACH CREAMSICLE SHORTCAKE

ginger-infused pound cake,
citrus-steeped crème,
fruit butter jus

NF
10

PASSIONFRUIT PRESERVE TART

strawberry foam,
white chocolate shards,
pistachio streusel,
lime coulis

11

DUTCH OVEN BLACKBERRY CHERRY COBLER

oatmeal crumble,
sponge cake,
mitchell's vanilla bean
ice cream

NF
11

CHOCOLATE HARMONY

candied walnut
brownie layer,
felchlin arriba
chocolate ganache,
whipped dark cocoa
chantilly, cocoa nibs

15

MITCHELL'S ICE CREAM

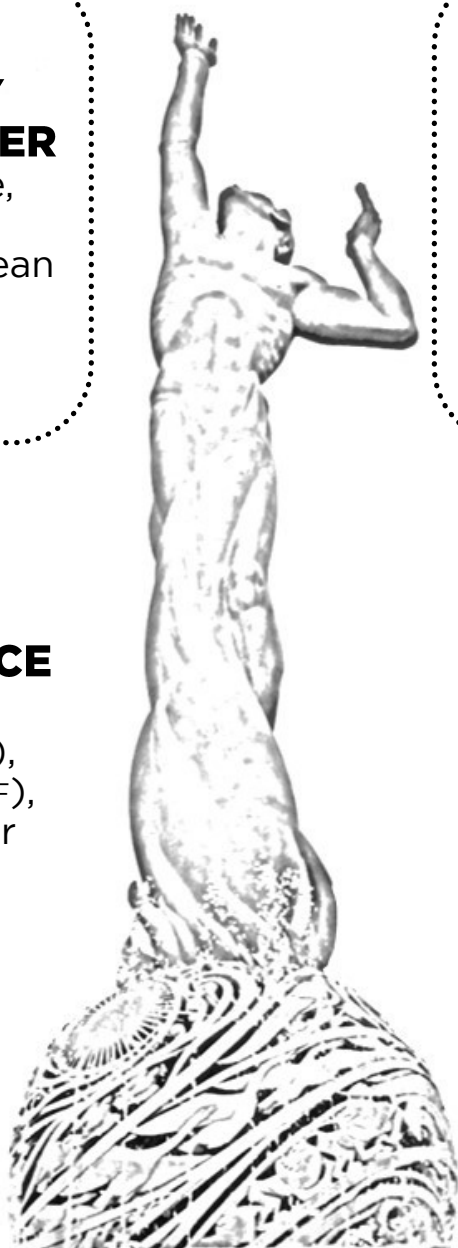
chocolate (GF),
vanilla bean (GF),
seasonal flavor

9

MITCHELL'S SORBET

raspberry or lemon
GF, DF, NF, TNF, EF

9



This symbol highlights our favorite dishes that demonstrate our commitment to providing sustainable, conscious cuisine.

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Parties of 6 or more are subject to a 20% service charge. Prices do not include state tax.*

*GF: Gluten-free • GFO: Gluten-free option • NF: Nut-Free • TNF: Tree nut-free • EF: Egg-free
Thomas Parker, Chef de Cuisine | John Rudolph, Executive Chef | Justine James, Pastry Chef*