

# STATE ROOM DESSERTS

## Key Lime Tart

Burnt orange, macerated blackberries,  
fresh sweet cream 5

## Horchata Semifreddo *(GF)*

Chipotle spiced puffed rice,  
mango razz tango 5

## S'more Torte

Chocolate custard, graham cracker crust,  
marshmallow fluff 6

## Rosemary Brown Butter Cake

House-made matcha tea ice cream,  
candied lemon 6

## Nutella Pot de Crème *(GF without cookie)*

Hazelnut goat cheese shortbread 5

## Signature Chocolate Cake *(GF)*

Flourless chocolate torte, chocolate drizzle,  
fresh raspberries 6

## MSU Dairy Ice Cream *(GF)*

Ask your server about today's selections 4.50

## Chocolate 'OMG' Bark

Dark chocolate, pretzels, oreo pieces,  
toffee bits, almonds, peanuts 5

## House-made Sorbet *(GF) (V)*

Fresh flavor made daily 4

*(GF) -- Gluten Friendly or can be made Gluten Friendly  
(V) – Vegan Dessert*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

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