

# SWEETS

DESSERT



CULINARY DIRECTOR HUGH ACHESON  
EXECUTIVE CHEF ALEX BOLDOC



## SWEET TEA CREME BRULEE\*

CRISPY LEMON SUGAR & PECAN SANDIES

\$8

## CHOCOLATE PECAN PIE

BOURBON MAPLE SYRUP

\$8

## COOKIE & CREAM OATMEAL\*

PUFFED FARRO, DARK CHOCOLATE & PISTACHIO  
COOKIE, VANILLA BEAN ICE CREAM

\$8

## LIME CHESS PIE

TOASTED MOJITO MERINGUE, MACADAMIA, PRALINE

\$7

## SPICED CHOCOLATE NATILLA CUSTARD

PUFFED CINNAMON, DULCE DE LECHE, ESPRESSO

\$8

\*CAN BE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

OMNI HOTEL AT THE BATTERY ATLANTA

