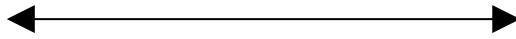


'Our Dessert Menu'



JOSEPH GABRIEL, PASTRY CHEF

- Valrhona **chocolate cream swirl**
passion fruit, hazelnut opaline & chocolate praline feuilletine \$12
- grapefruit & tangerine **Pavlova**
ras el hanout, citrus confit, cassis & micro cilantro \$12
- cinnamon & panko crusted apple **strudel**
warm caramel & cinnamon honey ice cream \$11
- Valrhona chocolate **napoleon**
salted caramel bavaois & chocolate malted milk custard \$12
- tasting of seasonal **ice creams or sorbets**
Valrhona chocolate curl \$9
- daily selection of artisanal and farmhouse **cheeses**
your choice of three - \$12, five - \$20 or all seven - \$28

Teas

our teas are hand picked, loose leaf blends designed by Mighty Leaf

Teas... \$5.00

please ask your server about our selection.

Coffees & Espressos

we proudly serve freshly ground I.P.M.
coffee & espresso...

coffee, decaffeinated or regular \$3.25

espresso	\$4.00	cappuccino	\$5.00
dbl. Espresso	\$6.00	café latte	\$6.00

Gloria LaGrassa, Host