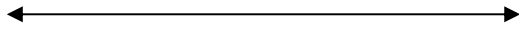


## 'Our Dessert Menu'



- coconut rice pudding** \$11  
*coconut-lime shortbread, almond streusel, mango chutney, coconut sorbet*
- apple crostata** \$11  
*cinnamon-walnut streusel, apple crisp, vanilla ice cream*
- Plucky cake** \$10  
*crumb cake, blueberry compote, lemon buttercream*
- chocolate semifreddo** \$11  
*vanilla mouse, toasted marshmallow, vanilla pâte sucrée, chocolate sauce*
- tasting of seasonal ice creams or sorbets** \$9  
*waffle tuile*
- daily selection of artisanal and farmhouse cheeses**  
*your choice of three - \$15      or all six - \$26*

## Dessert Cocktails

**A-FFOGATO-BOUT IT!** - *Who doesn't love vanilla ice cream doused in espresso? Throw in St. George Nola coffee liqueur, Lazzaroni Amaretto, & a drizzle of salted caramel! Now that's a sweet dream. \$12.00*

**RHUBARBERRY PIE-TINI** - *A classic summer dessert in liquid form! Jerry's Vodka and Licor 43 bring a strawberry rhubarb syrup & wild strawberry puree to life in this pie inspired martini. Served up with a ribboned of fresh rhubarb. \$12.00*

Gloria LaGrassa, Owner

8/7/19