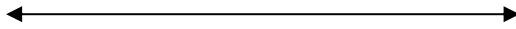


'Our Dessert Menu'



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| apple crostata <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i> | \$12 |
| lemon bar <i>torched marshmallow, dulce de leche, spiced honey ice cream</i> | \$12 |
| Plucky cake <i>chocolate cake, white chocolate buttercream, black & white cookie</i> | \$11 |
| chocolate-peanut butter mousse <i>chewy brownie, peanut mascarpone, whipped salted caramel</i> | \$12 |
| pistachio sticky bun <i>caramel soaked peaches, burnt lemon ice cream</i> | \$12 |
| tasting of seasonal ice creams or sorbets <i>waffle tuile</i> | \$10 |
| daily selection of artisanal and farmhouse cheeses <i>fig-onion jam, candied nuts, honeycomb, crostini</i> | \$15 |

Dessert Cocktails

TEQUILA DULCE - G4 Reposado, Tesseron Composition Cognac, Cointreau, lime juice, & agave nectar are served up with a sugared rim. \$14.50

CH-CHERRY BOMB - Bulleit Bourbon, Cherry Heering Liqueur, Lazzaroni Amaretto, pineapple juice, & a splash of club soda are served on the rocks. \$13.00

Gloria LaGrassa, Owner

9/10/20