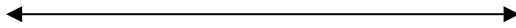


'Our Dessert Menu'



apple crostata <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$12
basque cheesecake <i>blondie, winter pumpkin crèmeux</i>	\$12
Plucky cake <i>funfetti cake, cookie dough butter cream, cinnamon crunch, crème anglaise</i>	\$11
dark chocolate bavaois <i>hazelnut crèmeux, bananas brulee, chocolate shortbread</i>	\$12
home-made brioche bread pudding <i>honeycomb, maple bourbon ice cream</i>	\$12
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$10
daily selection of artisanal and farmhouse cheeses <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$15

Dessert Cocktails

Caffè del Marinaio - Translated to "Sailor's Coffee", this blend of Sailor Jerry Spiced Rum, Averna Amaro, Pierre Ferrand Dry Curaçao, and coffee will have you ready to sail the seas. \$13.00

Saint Alexander - A revamped version of a classic, St George Coffee liqueur & St George Raspberry liqueur, White Creme de Cocoa, and heavy cream are served in a snifter with chocolate shavings. \$13.00

Gloria LaGrassa, Owner

12/23/20