

# 'Our Dessert Menu'



<b>apple crostata</b> <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$12
<b>basque cheesecake</b> <i>blondie, cocoa whipped cream</i>	\$12
<b>Plucky cake</b> <i>lemon cake, strawberry marmalade, strawberry swiss buttercream</i>	\$11
<b>dark chocolate bavaois</b> <i>hazelnut crèmeux, pecan ice cream, hazelnut chantilly</i>	\$12
<b>home-made brioche bread pudding</b> <i>lemongrass-brown sugar glaze, sweet cream ice cream</i>	\$12
<b>tasting of seasonal ice creams or sorbets</b> <i>waffle tuile</i>	\$10
<b>daily selection of artisanal and farmhouse cheeses</b> <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$15

## Dessert Cocktails

**Piccola Fragola** - *Who doesn't love a chocolate covered strawberry? Sourland Vodka, Godiva Chocolate liqueur, Tuaca, and strawberry purée are served chilled in a snifter with freshly shaved chocolate. \$13.00*

**Coconut Caffe** - *Monkey Toasted Coconut Rum and Nola Coffee Liqueur are served with coffee and a touch of coconut milk. Can be served hot or iced, garnished with fresh whipped cream, and toasted coconut shavings. \$13.00*

Gloria LaGrassa, Owner

5/4/21