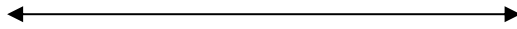


'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$12
tres leches panna cotta <i>coconut cake, mango-passion fruit poached pineapple, passion fruit sorbet</i>	\$12
Plucky cake <i>vanilla cake, crème brûlée custard filling, vanilla bean buttercream</i>	\$11
grilled brown butter pound cake <i>berry compote, yogurt cremeux, raspberry sauce, vanilla frozen yogurt</i>	\$12
chocolate torte <i>chocolate mousse, peanut butter foam, peanut brittle, peanut brittle gelato</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

Cocos En Flor - Translated to "coconuts in bloom", Kula Toasted Coconut Rum, St Germain Elderflower Liqueur, and a house steeped hibiscus infused coconut milk are served chilled for a tropical floral way to end your day.
\$14.00

Tini Banana - Enjoy Sourland Vodka, Giffard Banana Liqueur, White Creme de Cacao and a couple dashes of Chocolate Bitters in this bountiful martini. \$14.00

Gloria LaGrassa, Owner

5/5/22