

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
tres leches panna cotta <i>coconut cake, mango-passion fruit poached pineapple, passion fruit sorbet</i>	\$14
Plucky cake <i>lemon cake, lemon curd, blueberry cheesecake, lemon buttercream</i>	\$13
churro french toast ice cream sandwich <i>crème fraiche caramel sauce, cinnamon swirl ice cream</i>	\$14
chocolate crèmeux <i>caramelized marshmallow, vanilla caramel, vanilla chocolate swirl ice cream</i>	\$14
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$12
daily selection of artisanal and farmhouse cheeses <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$18

Dessert Cocktails

Cappuccino D'Oro - Caffeine enthusiasts, this is your moment. Our latest form on the classic espresso martini is livened up with Licor 43, Stoli Vanilla, and a touch of cream. (Can be done with decaf espresso as well).
\$14.00

Cherry on Top - A play on the nostalgic cream filled candy, this martini combines Vicario Savage Cherry liqueur, Stoli Vanilla, white creme de cocoa, a touch of cream, and a couple dashes of chocolate bitters. \$14.00

Gloria LaGrassa, Owner

8/4/22