

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
key lime custard <i>coconut dacquoise, macerated strawberries, graham tuile, strawberry sorbet</i>	\$14
Plucky cake <i>devils food cake, caramel crèmeux, peanut butter mousse, pretzel crunch</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

S'mores Caffè - *The perfect fireside dessert in a glass. Stoli Vanilla, St George NOLA Coffee Liqueur, Godiva Chocolate Liqueur and Giffard White Creme de Cocoa are served chilled with a toasted marshmallow.* \$14.00

Chocolate Blanco Caliente - *Tuaca and Godiva White Chocolate Liqueur are combined with our house made white hot chocolate and sprinkled with pumpkin spice.* \$14.00

Gloria LaGrassa, Owner

9/10/22