

# 'Our Dessert Menu'



<b>apple turnover</b> <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
<b>gingerbread parfait</b> <i>gingerbread custard, coffee gelee, sable, white chocolate gingerbread ice cream</i>	\$14
<b>Plucky cake</b> <i>vanilla butter cake, bourbon pecan filling, brown butter swiss meringue</i>	\$13
<b>yule log</b> <i>vanilla sponge cake, rum syrup, chestnut purée, caramel rum ice cream</i>	\$14
<b>plum tart</b> <i>vanilla tart, brown sugar cake, plum compote, brown sugar ice cream</i>	\$14
<b>hot chocolate bomb</b> <i>marshmallow fluff, flourless chocolate cake, toasted milk ice cream</i>	\$14
<b>tasting of seasonal ice creams or sorbets</b> <i>waffle tuile</i>	\$12
<b>daily selection of artisanal and farmhouse cheeses</b> <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$18

## Dessert Cocktails

**S'mores Caffe** - *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

11/22/22