

# 'Our Dessert Menu'



<b>apple turnover</b> <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
<b>Plucky cake</b> <i>devil's food cake, dulce de leche diplomat cream, maldon sea salt</i>	\$13
<b>coconut mousse</b> <i>passion fruit curd, coconut-lime cake, mango chutney, mango sorbet</i>	\$14
<b>banana bread pudding</b> <i>rum bavarian cream, cinnamon streusel, rum caramel, cinnamon ice cream</i>	\$14
<b>chocolate crèmeux</b> <i>vanilla bavarois, devil's food cake, cherry gelee, chocolate red wine 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

**Chocolate Raspberry Drop** – Fruity with a hint of chocolate please enjoy Sourland Jersey Rail Vodka, Massenez Crème de Framboise, Giffard White Crème de Cacao and a dollop of raspberry puree for a tasty dessert in a glass! \$15.00

**Limoncello Espresso** – Jump on our Limoncello train and coast into a delightful finish with Tesseron Composition Cognac, Asbury Park Spirits Espresso Limoncello and lemon juice. Served over a big rock with a lemon peel. \$16.00

Gloria LaGrassa, Owner

3/17/23