

# 'Our Dessert Menu'



<b>apple turnover</b> <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
<b>Plucky cake</b> <i>blueberry vanilla cake, blueberry filling, crumble, vanilla buttercream</i>	\$14
<b>key lime pie</b> <i>graham sable, strawberry compote, graham cracker ice cream</i>	\$15
<b>crème brûlée</b> <i>vanilla cake, roasted peach, brown sugar mascarpone cream, bourbon caramel</i>	\$15
<b>chocolate caramel ice cream sandwich</b> <i>waffle shell, devil's food cake, caramel crèmeux, chocolate &amp; caramel sauce</i>	\$15
<b>tasting of seasonal ice creams or sorbets</b> <i>waffle tuile</i>	\$14
<b>daily selection of artisanal and farmhouse cheeses</b> <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$21

## Dessert Cocktails

**Postre de Piña** – Pineapple shines! A juicy dessert in a glass! Please enjoy Plantation Pineapple Rum, Pierre Ferrand Dry Curacao, Pineapple juice, raspberry puree, and lime as a delicious treat. \$17.50

**Café Blanco** – Coffee lovers' delight! Our coffee cocktail is served chilled over ice with Stoli Vanilla Vodka, Mozart White Chocolate Liqueur, St George Nola Coffee Liqueur and fresh coffee. Enjoy! \$17.50

Gloria LaGrassa, Owner

9/2/23