

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
Plucky cake <i>white cake, blackberry jam, blood orange mousse, honey buttercream</i>	\$14
mascarpone mousse <i>coffee gelee, salted caramel, coffee cream, cold brew ice cream</i>	\$15
strawberry & honey tart <i>honey sable, strawberry gelee, vanilla whipped cream, honey ice cream</i>	\$15
triple chocolate mousse <i>triple chocolate brownie, whipped caramel cream, salted caramel ice cream</i>	\$15
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$14
daily selection of artisanal and farmhouse cheeses <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$21

Dessert Cocktails

ESPRESSO 43 – Like espresso and chocolate? How about this take on an espresso martini. It is made with a shot of espresso, Liqueur 43 Chocolate, St. George Nola liqueur and a touch of cream. Shaken and served in a martini glass with fresh cream and chocolate shavings. \$17.50

BUFFALO EXPRESS – Too full for dessert? How about bourbon and espresso?! A delicious dessert cocktail enjoyed with Buffalo Trace Bourbon, a shot of espresso, Tuaca Liqueur, St George Nola Coffee Liqueur and a touch of simple syrup. Served chilled on the rocks. \$17.50

GO BANANAS! – If you like bananas and rum you will need to try our banana daiquiri! Cold and delicious we combine Ron Centenario 20 Anniversary Rum, Giffard Banane du Bresil, banana puree and a touch of lime juice. \$17.50

Gloria LaGrassa, Owner

4/19/24