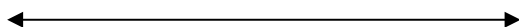


## ‘Our Dessert Menu’



apple <b>turnover</b> <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
Plucky <b>cake</b> <i>brown sugar-cinnamon cake, caramel mousse, apple compote, brown sugar buttercream</i>	\$14
chocolate <b>basque cheesecake</b> <i>brownie, cherry compote, vanilla bavarian cream, chocolate ice cream</i>	\$15
pumpkin <b>opera cake</b> <i>cream cheese mousse, pumpkin custard, candied almond, pumpkin ice cream</i>	\$15
pineapple <b>baba au rhum</b> <i>rum bavarian cream, pineapple panna cotta, rum pineapple ice cream</i>	\$15
tasting of seasonal <b>ice creams or sorbets</b> <i>waffle tuile</i>	\$14
daily selection of artisanal and farmhouse <b>cheeses</b> <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$21

## Dessert Cocktails

**PUMPKIN WHITE RUSSIAN** – Cool weather, its pumpkin time! A creamy dessert cocktail, please enjoy High Ground Vodka, Essentiae Lunae al Caffè Liqueur, Mozart Pumpkin Chocolate Liqueur and a touch of cream. \$17.50

**MANHATTONE ITALIANO** – A variation on a classic-our Manhattan combines Michter’s Rye, Averna Amaro, Lucano Amaro, Giffard Crème de Cacao and chocolate bitters. Served up and chilled with an orange peel. \$17.50

Katherine King, Pastry Chef

Gloria LaGrassa, Owner

9/26/25