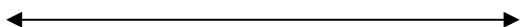


‘Our Dessert Menu’



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
Plucky cake <i>brown sugar-cinnamon cake, caramel mousse, apple compote, brown sugar buttercream</i>	\$14
chocolate basque cheesecake <i>brownie, cherry compote, vanilla bavarian cream, chocolate ice cream</i>	\$15
pumpkin opera cake <i>cream cheese mousse, pumpkin custard, candied almond, pumpkin ice cream</i>	\$15
pecan tres leches <i>pecan custard, bourbon caramel, pecan ganache, butter pecan 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

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

10/18/25