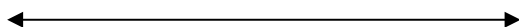


## 'Our Dessert Menu'



<b>apple turnover</b>	\$14
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
<b>Plucky cake</b>	\$14
<i>white chocolate cake, raspberry curd &amp; compote, white chocolate buttercream</i>	
<b>chocolate panna cotta</b>	\$15
<i>chocolate sable, pomegranate gelee, chocolate ganache, pomegranate sorbet</i>	
<b>pumpkin opera cake</b>	\$15
<i>cream cheese mousse, pumpkin custard, candied almond, pumpkin ice cream</i>	
<b>pecan tres leches</b>	\$15
<i>pecan custard, bourbon caramel, pecan ganache, butter pecan ice cream</i>	
<b>tasting of seasonal ice creams or sorbets</b>	\$14
<i>waffle tuile</i>	
<b>daily selection of artisanal and farmhouse cheeses</b>	\$21
<i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	

## 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

11/29/25