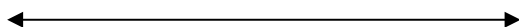


‘Our Dessert Menu’



apple turnover	\$14
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$14
<i>gingerbread cake, caramel banana mousse, brown butter cream cheese icing</i>	
chocolate panna cotta	\$15
<i>chocolate sable, pomegranate gelee, chocolate ganache, pomegranate sorbet</i>	
eggnog mille-feuille	\$15
<i>eggnog diplomat, caramel crèmeux, gingerbread streusel, eggnog ice cream</i>	
pistachio lava cake	\$15
<i>ricotta custard, pistachio sauce, ricotta cream, pistachio gelato</i>	
tasting of seasonal ice creams or sorbets	\$14
<i>waffle tuile</i>	
daily selection of artisanal and farmhouse cheeses	\$21
<i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	

Dessert Cocktails

RHUM CALDO – Need something to warm you up on a chilly night? Please enjoy our hot buttered rum made with Planteray 5 year Rum and house made brown butter. Served warm with grated cinnamon on top. \$17.50

CHERRY CORDIAL – A delicious chocolate cherry concoction! Stoli Vanilla Vodka, Vicario Cherry Liqueur, Mozart Chocolate Cream Liqueur and some simple syrup are combined to make this delicious dessert cocktail. Served up and chilled with a brandied cherry. \$17.50

Katherine King, Pastry Chef

Gloria LaGrassa, Owner

1/9/26