

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$15
Plucky cake <i>devil's food cake, chocolate crèmeux, chocolate ganache</i>	\$15
peanut butter mousse <i>flourless chocolate cake, chocolate espuma, chocolate peanut butter ice cream</i>	\$16
pineapple upside down cake <i>yogurt mousse, roasted pineapple, yogurt crèmeux, brown sugar ice cream</i>	\$16
something for everyone - a trio <i>coconut bavarois with passion fruit, vanilla salted caramel cream puff, chocolate espresso mousse with mascarpone cream</i>	\$22
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$15
daily selection of artisanal and farmhouse cheeses <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$24

Dessert Cocktails

AMARO ARANCIA – After a delicious meal an interesting digestif is the perfect ending. This libation has a muddled orange slice, Amaro Nonino, Pierre Ferrand Dry Curacao and a touch of club. Served on the rocks. \$17.50

CAKE ME CRAZY – Too full for another bite. Enjoy dessert in a glass! High Ground Vodka, Casoni Limoncello di Sorrento, housemade blueberry vanilla syrup with lemon juice are served in a chilled martini glass with a vanilla sugar rim. \$17.50

Katherine King, Pastry Chef

Gloria LaGrassa, Owner

3/21/26