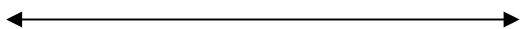


'Our Dessert Menu'



apple turnover	\$15
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$15
<i>lemon sponge cake, blueberry jam, whipped lemon curd, blueberry compote</i>	
biscoff brownie	\$16
<i>cookie butter, biscoff whipped ganache, chocolate crèmeux, vanilla ice cream</i>	
honey cheesecake	\$16
<i>sour cream pound cake, burnt honey crèmeux, chantilly, sour cream ice cream</i>	
something for everyone - a trio	\$20
<i>apple fritter, orange sugar, apple compote / pistachio cannoli, strawberry compote / chocolate caramel mousse, caramel diplomat cream</i>	
tasting of seasonal ice creams or sorbets	\$15
<i>waffle tuile</i>	
daily selection of artisanal and farmhouse cheeses	\$24
<i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	

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

5/1/26