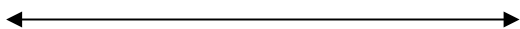


'Our Dessert Menu'



apple turnover	\$15
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$15
<i>chocolate brownie cake, banana mousse, chocolate ganache, caramel sauce</i>	
passion fruit black forest cake	\$16
<i>chocolate mousse, passion fruit curd, cherry compote, chocolate cherry ice cream</i>	
corn sundae	\$16
<i>corn ice cream, brown butter cake, corn crème brulee, caramel ice cream</i>	
something for everyone - a trio	\$20
<i>blueberry vanilla cheesecake / cookies & cream ice cream sandwich / pineapple coconut pavlova</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

TRANSPARENT TAPATIO – Too warm for coffee? How about a chilled Carajillo? A clarified cocktail, it is prepared with Tapatio Reposado Tequila, Tuaca Liqueur, espresso and simple syrup. Served as a martini with a twist of lemon. \$18.00

PASSION FOR RUM – There's always room for a dessert cocktail. Appleton 12-year-old Jamaican Rum, Chinola Passion Fruit Liqueur, cream of coconut, lime juice and a touch of Angostura bitters create this delicious libation. Served over crushed ice with grated nutmeg and fresh mint. \$18.00

Katherine King, Pastry Chef

Gloria LaGrassa, Owner

7/25/26