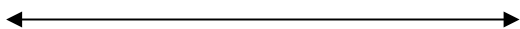


'Our Dessert Menu'



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

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

8/29/26