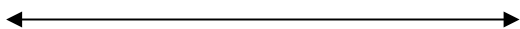


'Our Dessert Menu'



apple turnover	\$15
<i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	
Plucky cake	\$15
<i>brown butter cinnamon cake, maple cream cheese mousse, brown butter cream</i>	
chocolate ricotta mousse	\$16
<i>raspberry compote, ricotta crèmeux, cocoa nib streusel, ricotta ice cream</i>	
pumpkin budino	\$16
<i>fig compote, honey mascarpone cream, crème anglaise, bourbon ice cream</i>	
something for everyone - a trio	\$20
<i>pumpkin doughnuts, cinnamon cream cheese glaze / apple tarte tatin, vanilla whipped cream / chocolate brownie, bourbon diplomat</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

ALEXANDER THE VANILLA – An oldy but a goodie with a twist. This dessert drink is made with Tesserón Composition Cognac, Giffard White Crème de Cacao and a vanilla bean infused half & half made in house. Served chilled in a coupe with freshly grated nutmeg. \$18.00

TOFFEE COFFEE – If there is no room for dessert, an espresso martini is always an option. We take Rock Town Salted Vanilla Vodka, Caffè Essentiae Coffee Liqueur and espresso to create this martini. Can be done regular or decaf. Served up and chilled in a coupe. \$18.00

Katherine King, Pastry Chef

Gloria LaGrassa, Owner

10/9/26