

DESSERT

Choco la tea

white chocolate almond crunch, dark mousse and earl grey tea ice cream
10.00

Caramel Apple

spice roasted apples, caramel chestnut cake, caramel ice cream, candied chestnuts 8.50

Fried & Fine

Ask server for rotating selection 7.50

Allota Ricotta

ricotta cheese cake, walnut crumb and spiced pear confit 10.00

Cran tatin

caramelized cranberries, crisp pastry, crème fraiche ice cream and ginger confiture 7.00

Cuptails 3.00 each

Ask for rotating daily selection

Delecta bun

warm gooey cinnamon roll with coffee ice cream & crispy cinnamon tuile 8.50

Ice Creams & Sorbets

flavors of the day 7.50

Artisan Cheese Selection

**with house made accompaniments
4.50 each**

Torregio Pasteurized Cow, Italy

St. George Cheddar Pasteurized Cow, California

Pipe Dreams Ashed Log Pasteurized Goat, Pennsylvania

Echo Mountain Blue Unpasteurized Cow & Goat, Oregon

Dante Pasteurized Sheep, Wisconsin

Nancy's Camembert Pasteurized Cow & Sheep, New York

L 'Amuse Gouda Pasteurized Cow, Holland

DESSERT COCKTAILS

Double Shot 12.

Espresso vodka + Kahlua + espresso

Situation Rum *after hours* 10.

Chairman's Reserve Rum + lime + coconut espuma

New York Cream Soda 10.

Godiva chocolate vodka + cream+ chocolate bitters + soda

Coffee & Tea

Santa Lucia Single Estate Coffee 5.00

Single/Double Espresso 4.50/6.50

Cappuccino & Latte 5.50

Mighty Leaf Hot Teas 4.00

Leaves of Provence

Orchid Oolong

Earl Grey

Jasmine Mist

Verbena Mint

Chamomile Citron

Peter Smith - Executive Chef/Proprietor