



DESSERTS

Artisanal Cheese Plate

Featuring local cheeses, Fig Compote, toasted almond honey ~ 11.00

Strawberry Rhubarb Crumble

This is baked to order so allow for a few extra minutes
Strawberry ice cream ~ 7.95

Crème Brulee

Classic vanilla bean custard with a caramelized sugar crust ~ 7.95

Sticky Toffee Bread Pudding

Warm date bread pudding, toffee caramel, oatmeal lace crisp ~ 7.95

Decadent Chocolate Mousse Cake

Layer of chocolate cake, chocolate mousse, and chocolate glaze, with pomegranate molasses ~ 8.95

Hot Fudge to the MAX

Caramelized bananas, French vanilla ice cream, rich gooey chocolate fudge,
roasted salted almonds, whipped cream with a cherry on top ~ 8.95

Key Lime Tart

Tart key lime custard served in a gingersnap crust topped with whipped cream, and toasted coconut ~ 7.95

Philadelphia Cheesecake

Graham cracker crust, fresh raspberries prickly pear syrup ~ 7.95

Homemade Pie

Everyone has their favorite. Ask your server for today's feature ~ 7.95

Ice Creams and Sorbets

Served with an ever-changing selection of cookies ~ 6.95

Harney & Sons Teas ~ 2.50

Hot Cinnamon Spice - Flavored Black Tea

Cinnamon, orange peel and clove

Chamomile - Caffeine Free Herbal

Dried flowers

Pomegranate Oolong - Flavored Oolong

Fruit with floral notes

Organic Assam - Black Tea

Strong and malty

Mint Verbena - Caffeine Free Herbal

Light and refreshing

Paris

Infusion of currant, caramel and citrus

Organic Bangkok - Flavored Green Tea

Lemongrass, coconut and ginger

Dragon Pearl Jasmine - Green Tea

Infused with Jasmine

Earl Grey Supreme - Flavored Black Tea

with a hint of Bergamot

Mary Kate Nowobilski, Pastry Chef

