



## DESSERTS

### Artisanal Cheese Plate

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

### Strawberry Moon Tart (First Place Winner)

Sweet tart shell, strawberry gelee, orange scented ricotta cream, local strawberries ~ 7.95

### Crème Brulee

Classic vanilla bean custard with a caramelized sugar crust ~ 7.95

### Local Blueberry Buckle

Moist yellow cake, local blueberries, crumb topping, fresh lemon sauce ~ 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

### Pineapple Upside-Down Cake

Rum soaked pineapple vanilla cake, guava sorbet ~ 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

---

Jacqueline Suter & Lee Ruocco, Pastry Chefs

