

## DESSERTS

**Peach Lavender No-Bake Cheesecake • 9**  
Blondie crust • peach compote • tuile cookie

**Decadent Chocolate Mousse Cake • 9** \*gluten free  
Dark chocolate mousse • flourless chocolate cake •  
raspberry coulis

**Crème Brulee • 8** \*gluten free  
Classic vanilla bean custard •  
caramelized sugar crust • coconut macaroon

**Hot Fudge to the MAX • 10** \*gluten free  
Caramelized bananas • Tahitian vanilla ice cream •  
rich gooey hot fudge • roasted salted almonds •  
whipped cream • cherry

### Key Lime Tart • 8

Tart key lime custard • graham cracker crust •  
whipped cream & toasted coconut

### Salted Caramel Cookie Dough Brownie • 8

Brownie • salted caramel cookie •  
vanilla ice cream • caramel corn

**Ice Creams (The Creamery Plainville, CT)**  
**...and Sorbets (Cold Fusion Walpole, MA) • 7**  
Served with an ever-changing selection of cookies

Pastry Chef • Emily Litke



(Regular or Decaffeinated)  
Espresso 4.00  
Double Espresso 5.00  
Cappuccino 5.00  
Double Cappuccino 6.00



### Organic Assam - Black tea strong and malty

Paris-Flavored black tea infusion of currant, caramel & 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 bergamot

**Mint Verbena** - Caffeine free herbal light and refreshing

**Hot Cinnamon Spice** - Flavored black tea cinnamon,  
orange peel and clove

**Chamomile** - Caffeine free herbal dried flowers

**Organic English Breakfast** - Chinese Keemun black tea