



desserts

key lime tart • 8

coconut • whipped cream • graham cracker crust

crème brûlée • 8

*classic vanilla bean custard •
caramelized sugar crust • fresh berries*

salted caramel cookie brownie • 9

Grassroots vanilla ice cream • caramel popcorn

hot fudge to the max • 10

*Grassroots vanilla ice cream • caramelized bananas •
candied almonds • whipped cream • cherry*

house made sorbets • 7

peach corn • jasmine plum • preserved Lemon

Pastry Chef: Emily Litke



lavazza espresso

(regular or decaffeinated)

espresso • 4

double espresso • 5

cappuccino • 5

latte • 5

harney & sons tea

organic assam

black tea strong and malty

paris

*flavored black tea infusion of currant,
caramel & citrus*

dragon pearl jasmine

green tea infused with jasmine

earl grey supreme

flavored black tea with bergamot

hot cinnamon spice

flavored black tea cinnamon, orange peel and clove

chamomile

caffeine free herbal dried flowers

organic english breakfast

chinese Keemun black tea