



DESSERTS

CARAMEL APPLE TART 8

PUFF PASTRY, CINNAMON GELATO, CIDER REDUCTION & TOASTED HAZELNUTS

COUNTRY STYLE FINANCIER 8

BROWN BUTTER ALMOND CAKE, RUBY PORT POACHED-RHUBARB, BUTTERMILK GELATO

DARK CHOCOLATE TART 8

BITTERSWEET CHOCOLATE IN AN OATMEAL CRUST
WITH WHIPPED GREEK YOGURT & HONEYCOMB

ORANGE BLOSSOM CRÈME BRÛLÉE 8

ORANGE-INFUSED CUSTARD, TORCHED SUGAR, FENNEL-SCENTED SHORTBREAD,
FRESH SUMO ORANGES

SWEET TREAT SAMPLER 8

ASK YOUR SERVER FOR TODAY'S SELECTION OF CUPCAKES, COOKIES & CANDY

DOLCEZZA GELATO 7

THREE SCOOPS OF LOCAL ARTISANAL GELATO WITH BISCOTTI

ARTISANAL CHEESE PLATE 15

ASSORTMENT OF CHEESE WITH FRUIT, NUTS & CROSTINI
(AVAILABLE ONLY WHEN SIDEBAR IS OPEN)

~PASTRY CHEF CAROLYN CROW~

~ALL OF OUR DESSERTS MAY CONTAIN TRACES OF GLUTEN & NUTS~



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