

DESSERTS

10.50

WARM PEACH TART

Basil Ice Cream, Salted Almond Streusel,
Summer Berries, Peach & Raspberry Sauce

CHOCOLATE-BUTTERSCOTCH TASTING

Warm Chocolate Soufflé, Butterscotch Custard,
Malted Chocolate Ice Cream, Pretzel Crunch

STONE FRUIT & WHIPPED VANILLA BEAN CHEESECAKE

Apricot Sorbet, Almond Cake,
Cherry Sauce, Stone Fruit, Almond Florentine

COCONUT TAPIOCA

Mango Sorbet, Passionfruit Caramel,
Coconut Tuile, Tropical Fruit

BANANA SPLIT

Housemade Ice Creams, Brownie Cake, Roasted Strawberries, Cocoa Nib Brittle,
Fudge & Caramel Sauces

SINGLE SCOOP ICE CREAM OR SORBET 6.50

House-made Cookies

ARTISANAL CHEESES

SAINT ANGEL ~ *France, Cow*

Buttery, Earthy, Smooth with Stone Fruit Jam

GARROTXA ~ *Spain, Goat*

Creamy, Nutty, Herbacious with Tart Cherry Mostarda

FIORE SARDO ~ *Italy, Raw Sheep*

Firm, Grassy, Caramel Notes with Red Wine Reduction

ROARING FORTIES ~ *Australia, Cow*

Grassy, Bright, Sweet with Honey Comb

Served with House-made Whole Wheat-Nut Toast, Seasonal Fruit

SINGLE CHEESE 9.95

THREE CHEESES 16.95

TWO CHEESES 13.95

ALL FOUR CHEESES 19.95