

DESSERTS

10.50

COFFEE ICE CREAM & HAZELNUT FINANCIER

Coconut Granita, Candied Hazelnuts
Coffee Bark, Coconut Cream

FROMAGE BLANC PANNA COTTA

Almond Dacquoise, Huckleberry Compote,
Candied Grapefruit, Prosecco Gelée

VANILLA BEAN CUSTARD TART

Rhubarb Compote, Orange Whipped Cream,
Pistachio Streusel, Buttermilk Ice Cream

FLOURLESS CHOCOLATE CAKE

Macerated Strawberries, Oat Crisp
Chipotle Chocolate Sauce, Salted Caramel Ice Cream

SINGLE SCOOP ICE CREAM OR SORBET 6.50

House-made Cookies

ARTISANAL CHEESES

CHALERHOCKER ~ *Switzerland, Cow (Raw)*

Firm & Rich, Nutty Finish with Fruit Jam

COMTE ~ *France, Cow (Raw)*

Smooth, Notes of Caramel with Tart Cherry Mostarda

GARROTXA ~ *Spain, Goat*

Crumbly, Creamy, Nutty, Herbaceous with Red Wine Reduction

SAINT AGUR BLUE ~ *France, Cow*

Buttery, Salty, Sharp, Spicy 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