

## 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

### **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*