

## DESSERTS

10.50

### **CHOCOLATE-BUTTERSCOTCH TASTING**

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

### **CARROT CAKE & CREAM CHEESE ICE CREAM**

Rum Raisin Purée, Pepita Brittle, Candied Carrots

### **LEMON POPPY SEED CAKE**

Frozen Yogurt, Lemon Curd,  
Grand Marnier Almonds

### **BITTERSWEET CHOCOLATE MOUSSE CAKE**

Peanut Butter Ice Cream, Caramel Corn,  
Banana, Fudge Sauce

### **SINGLE SCOOP ICE CREAM OR SORBET 6.50**

House-made Cookies

## ARTISANAL CHEESES

### **OVELHA AMANTEIGADO ~ Portugal, Sheep (Raw)**

Buttery, Soft, Tangy, Floral Finish with Fruit Jam

### **LE BON DU JURA ~ Switzerland, Cow**

Notes of Caramel and Hazelnuts 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*