

DESSERTS

10.50

CHEVRE CHEESECAKE

Strawberries, Honey Whipped Cream, Prosecco Granita, Sunflower Seed Brittle,
Honey Syrup

COCONUT VERRINE

Coconut Milk Panna Cotta, Vanilla-Basil Blueberries,
Macadamia Praline, Coconut Sorbet, Crispy Basil

BLACKBERRY ALMOND TART

Toasted Meringue, Blackberry Sauce,
Almond Streusel, Earl Grey Ice Cream

CHERRY-VANILLA ICE CREAM & CHOCOLATE TRUFFLES

Caramel Corn, Chocolate Cremeux,
Fresh Cherries, Candied Cocoa nibs

SINGLE SCOOP ICE CREAM OR SORBET 6.50

House-made Cookies

ARTISANAL CHEESES

EWEPHORIA ~ *NETHERLANDS, SHEEP*

SWEET & 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