

DESSERTS

10.50

CHEVRE CHEESECAKE

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

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

APRICOT VERRINE

White Chocolate Mousse, Apricot Panna Cotta,
Hazelnut Sponge Cake, White Chocolate Bark

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