

DESSERTS

10.50

CHEVRE CHEESECAKE

Peaches, Whipped Cream, Hefeweizen Caramel,
Sweet Corn Ice Cream, Oat Lace Cookie

BLUEBERRY MASCARPONE TORTE

Lemon Curd, Blueberry Compote,
Lemon Coconut Crumble, Ginger 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 CHEESE PLATE

MIDNIGHT MOON ~ *California, Goat*

Sharp, Sweet Toffee Finish with Seasonal Fruit Compote

ROQUEFORT PAPILLON ~ *France, Sheep*

Powerful, Supple, Slightly Granular with Rosemary Infused Honey

TRUFFLE TREMOR ~ *California, Goat*

Creamy, Soft Ripened with Duxelle Cracker
Erin Steidley | Pastry Chef

Served with House-made Whole Wheat-Nut Toast, Seasonal Fruit

THREE CHEESES 16.95