



SWEET ENDINGS

all of our desserts are made
fresh in house

SWEET & SPICY CRÈME BRULÉE (*gfo) 9

chai-citrus infused cream,
turbinado sugar crust, german spiced biscuit

SWEET POTATO PRALINE PIE 9

pretzel graham crust, sweet potato cheesecake,
pecan praline crunch, marshmallow crème,
cinnamon anglaise

OLD FASHIONED BREAD PUDDING 11

bourbon brioche bread pudding,
blood orange bitters sauce,
luxardo cherry gelato

SALTED CARAMEL FLAN (*gf, df) 8

caramel custard, cider-poached apples,
sour cherry mead caviar, caramel jus,
dehydrated apple

CHOCOLATE BOMB (*gf) 10

flourless cocoa cake, dark chocolate mousse,
semi-sweet ganache, raspberry coulis,
raspberry dust

(*gf) denotes items that are gluten-free

(*gfo) denotes items can be prepared gluten-free

(*df) denotes items that are dairy-free

SEGAFREDO PREMIUM ROAST ESPRESSO

ESPRESSO 6

CAPPUCCINO 6

CAFÉ LATTE 6

(decaf available)

Pastry Chef
**CHRISTINE
THOMPSON**