

PASTRY CHEF

LEIGH OMILINSKY



SERVICE

DESSERT

DESSERTS

MALTED VANILLA CHEESECAKE

Strawberry Crunch, Fresh Strawberries,
Fresh Basil, Strawberry-Yuzu Sauce
\$10

RHUBARB PAVLOVA

Key Lime Mousse, St. Germaine, Poached Rhubarb,
Rhubarb-Elderflower Sorbet
\$10

CHERRY CRISP

Flaky Pastry, Tart Cherries, Amaretto,
Black Pepper-Vanilla Ice Cream
\$12

ORANGE SCENTED MADELEINES

Baked to Order
\$8

GERMAN CHOCOLATE TART

Pecan Praline Mousse, Coconut, Dark Chocolate
Ganache, Coconut Sorbet
\$12

CHOCOLATE TROLLEY

*Our collection of decadent cakes,
cookies, candies, and bite-sized pastries
is inspired by dessert carts of the
1950s and 60s and the
pastry shop windows of Paris.*

*Choose as few—or as many!—as you'd like
to end your meal on a perfectly sweet note.*

\$3 per selection

CHEESE PLATE

Selection of Three,
Buckwheat Flaxseed Shortbread
\$11

COOKIES & CREAM

Warm Chocolate Brownie, Sweet Cream,
Cookies & Cream Ice Cream
\$9

COFFEE & DONUTS SUNDAE

(SERVES TWO)

Coffee Ice Cream,
Donut Ice Cream, Coffee
Fudge Sauce, Mini Donuts,
Whipped Cream.....\$14

ICE CREAMS & SORBETS

SINGLE SCOOP.....\$4

Ice Cream: Vanilla Bean, Dark Chocolate, Peanut Butter,
Coffee or Cookies & Cream

Sorbet: Rhubarb-Elderflower, Coconut, Strawberry-Basil

COFFEE & TEA

Metric Coffee.....\$4.50

Cappuccino.....\$6

Espresso.....\$5

Americano.....\$5.50

Decaf Espresso.....\$5

Macchiato.....\$5.50

Latte.....\$6

Cortado.....\$6

Chamomile Medley.....\$6

Vanilla Mint Chai.....\$6

Jasmine Green.....\$6

Earl Grey.....\$6