

PASTRY CHEF

LEIGH OMILINSKY



SERVICE

DESSERT

DESSERTS

MALTED VANILLA CHEESECAKE

Raspberry Crunch, Fresh Raspberries,
Raspberry-Yuzu Sauce
\$10

LEMON PANNA COTTA

Roasted Peaches, Candied Pecans,
Peach-Bourbon Sorbet
\$11

CHERRY CRISP

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

S'MORES PROFITEROLE

Chocolate Mousse, Cinnamon-Honey Cremeux,
Graham Cracker Crunch, Dark Chocolate Ice Cream
\$12

ORANGE SCENTED MADELEINES

Baked to Order
\$8

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

SELECTION OF CHEESE

One for \$7 Two for \$14
Three for \$20 Four for \$24

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: Peach-Bourbon, Coconut, Blueberry-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