



Desserts

SINGULAR SENSATIONS

One 7.50 Three 19.50

Ice Cream Sandwich (A.Q)

Chocolate Toffee Almond Crunch Cake

vanilla bean ice cream

Bradley's Butterscotch Pudding

chantilly cream, pecan wedding cookie

Vanilla Bean Crème Brûlée

biscotti, tropical fruit

Sage & Meyer Lemon Cheesecake

lemon curd, chantilly cream, candied pistachios

SIGNATURE DESSERTS 11.00

Chocolate Cremeux Cake

Earl Grey-whipped ganache, blood orange,
chocolate sherbert

Sonoma Apple Tarte Tatin

vanilla bean ice cream, cider reduction, candied almonds

Coconut Tres Leches

whiskey caramel, caramelized bananas, coconut sorbet,
passion fruit gel, candied pecans

FROZEN TREATS

"Snickers" Ice Cream Bar

brown sugar ice cream, Valrhona Caramelia ganache,
peanut shell glaze, chocolate-caramel sauce 11.00

Market Fruit Sorbet

seasonal fruit, almond tuile 9.00

TAKE ME HOME

Honey-Sea Salted Caramels 13.00 dozen

Classic Coconut Macaroons 9.00 dozen

**Pastry Chefs
Mack Estrada and Jan Sy**