



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, berries

Meyer Lemon Cheesecake
lemon curd, chantilly cream, strawberries,
candied pistachios

SIGNATURE DESSERTS 11.00

Chocolate Petite Gâteau
Carmelia whip and pearls, Alpaco cremeux,
raspberry sorbet, candied almonds

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 Carmelia 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



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