



## *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

**Duo of Crème Brûlée**  
espresso, vanilla, tiny cookies

**Lemon Cheesecake**  
peaches, graham crust, chantilly cream,  
candied hazelnuts

### **SIGNATURE DESSERTS 11.50**

**Chocolate-Banana Ganache Tart**  
valrhona kidavao milk chocolate, almond shortcrust,  
bailey's double cream, banana ice cream

**Blackberry Pie**  
vanilla bean ice cream, brown sugar crumble,  
blackberry-huckleberry sauce

**Carrot Almond Cake**  
almond crèmeux, lemon-whipped ganache,  
citrus caramel, cinnamon ice cream

### **FROZEN TREATS**

**Ice Cream Sundae**  
house-made vanilla ice cream, candied almonds,  
chocolate & caramel sauces 10.50

**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



## *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

**Duo of Crème Brûlée**  
espresso, vanilla, tiny cookies

**Lemon Cheesecake**  
peaches, graham crust, chantilly cream,  
candied hazelnuts

### **SIGNATURE DESSERTS 11.50**

**Chocolate-Banana Ganache Tart**  
valrhona kidavao milk chocolate, almond shortcrust,  
bailey's double cream, banana ice cream

**Blackberry Pie**  
vanilla bean ice cream, brown sugar crumble,  
blackberry-huckleberry sauce

**Carrot Almond Cake**  
almond crèmeux, lemon-whipped ganache,  
citrus caramel, cinnamon ice cream

### **FROZEN TREATS**

**Ice Cream Sundae**  
house-made vanilla ice cream, candied almonds,  
chocolate & caramel sauces 10.50

**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