



DESSERTS

SINGULAR SENSATIONS

One 7.50 | Three 19.50

MATCHA GREEN TEA ICE CREAM SANDWICH
matcha-chocolate chip cookie, chocolate sauce,
vanilla cream

CHOCOLATE TOFFEE ALMOND CRUNCH CAKE
vanilla bean ice cream

BRADLEY'S BUTTERSCOTCH PUDDING
chantilly cream, pecan wedding cookie

SEASONAL HOUSE-MADE ICE CREAM & SORBET
single scoop with seasonal accompaniments

SIGNATURE DESSERTS

12.00

VALRHONA STRAWBERRY CHOCOLATE MOUSSE
strawberry coulis, cocoa nib & berry croustillant,
chantilly cream

VANILLA CHEESECAKE PANNA COTTA
Valrhona Orellys chocolate feuilletine,
pistachio & cherry compote

PEACH GALETTE
raspberry coulis, buttermilk ice cream, pecan tuile

KOJI RICE & COCONUT ICE CREAM
matcha green tea & pistachio crumble,
mango huapia, caramelized sesame seeds

TAKE ME HOME

HONEY-SEA SALTED CARAMELS 13.00/dozen

CLASSIC COCONUT MACAROONS 9.00/dozen

Pastry Chef Lyndsay Pullem