



## 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

#### ESPRESSO CHOCOLATE MOUSSE

flourless chocolate cake, hazelnut brittle,  
vanilla bean-whipped cream

#### VANILLA CHEESECAKE PANNA COTTA

Valrhona Orellys chocolate feuilletine,  
candied pistachios, caramelized figs

#### PEACH GALETTE

raspberry coulis, buttermilk ice cream, pecan tuile

### TAKE ME HOME

HONEY-SEA SALTED CARAMELS 13.00/dozen

CLASSIC COCONUT MACAROONS 9.00/dozen

Pastry Chef Lyndsay Pullem