



DESSERTS

SINGULAR SENSATIONS

One 7.50 | Three 19.50

ICE CREAM PUFF

vanilla pâte à choux, matcha green tea ice cream,
blackberry sauce

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 orelys chocolate feuilletine,
candied pistachios, caramelized figs

HIBISCUS-POACHED PEACH GALETTE

crème fraîche ice cream, hibiscus caramel,
candied pecans

TAKE ME HOME

HONEY-SEA SALTED CARAMELS 13.00/dozen

CLASSIC COCONUT MACAROONS 9.00/dozen

Pastry Chef Lyndsay Pullem