



## 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 PEAR 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