



DESSERTS

SINGULAR SENSATIONS

One 7.50 | Three 19.50

ICE CREAM PUFF

vanilla pâte à choux, matcha green tea ice cream,
matcha-pistachio crumble, chocolate 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.

APPLE & MANGO GALETTE

crème fraîche ice cream, salted caramel, candied pecans

MATCHA GREEN TEA CHEESECAKE PANNA COTTA

matcha green tea & opalys white chocolate croustillant,
coconut caramel, pistachio-graham crumb

DARK CHOCOLATE-CASSIS MOUSSE

cocoa nib chocolate sable, red current gélee

TAKE ME HOME

HONEY-SEA SALTED CARAMELS 13./dozen

CLASSIC COCONUT MACAROONS 9./dozen

Pastry Chef Lyndsay Pullem