



DESSERTS

SINGULAR SENSATIONS

One 7.50 | Three 19.50

LEMON MACARON

basil ice cream, salted orange caramel,
hazelnut-citrus crumble

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.

CHERRY ALMOND GALETTE de ROIX

crème fraîche ice cream, salted caramel, candied almonds

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