



DESSERTS

SINGULAR SENSATIONS

One 7.50 | Three 19.50

ICE CREAM SANDWICH

meyer lemon cookie, 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.

BANANA PUDDING

house-made vanilla wafer cookies, fresh bananas,
vanilla bean whipped cream

MATCHA GREEN TEA CHEESECAKE PANNA COTTA

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

VALRHONA CARAMÉLIA CHOCOLATE MOUSSE

toasted marshmallow, graham-toffee shortbread,
salted caramel sauce

VEGAN & GLUTEN FREE CARROT CAKE

cashew frosting, almond milk pudding,
carrot-mango sorbet, candied walnuts

TAKE ME HOME

HONEY-SEA SALTED CARAMELS 13./dozen

CLASSIC COCONUT MACAROONS 9./dozen

Pastry Chef Lyndsay Pullem