

# **Fall Winter Desserts**

\$13

## **maple berry crème brûlée**

*with pistachio biscotti*

## **pear cardamom streusel cake**

*coffee cake with mascarpone ice cream and caramel sauce*

## **honey and oat cake**

*granola, cashew cream and coconut honey caramel (GF)(DF)*

## **goat cheese cake**

*with fig compote and honey baked fig (GF)*

## **dark chocolate chili tart**

*caramel cashews, chocolate sauce and vanilla ice cream  
(GF)*

## **seasonal trio of sorbet**

*crumb and berries  
please ask server for details*

## **therapeutic coffees**

\$12

### **blueberry tea**

*3/4 oz each grand marnier & amaretto. orange pekoe tea.*

### **irish coffee**

*1.5 oz Bushmills irish whiskey.*

### **monte cristo**

*3/4 oz each kahlua & grand marnier.*

### **spanish coffee**

*3/4 oz each kahlua & brandy.*

### **B52**

*3/4 oz each kahlua. bailey's. and grand marnier.*

### **espresso martini**

*long espresso, 1 oz vodka. 3/4 oz kahlua. 1/4 oz  
Frangelico. vanilla simple syrup.  
(decaf available)*

**we can accommodate dietary restrictions and allergies**

**Executive Chef Jesse Prior  
Pastry Chef Melanie Williams**