

Please note: All menus are provided as samples only. Information and prices are subject to change without notice.
Please request a current menu from restaurant management to ensure receipt of accurate content.

		DESSERT
COMPOSED SWEET		
Persimmon Vacherin		10
black pepper meringue, persimmon sorbet, pistachio, hibiscus		
Pumpkin Tea Cake		10
pumpkin seed ganache, chestnut cream, truffle honey, whiskey chantilly		
Cranberry Cheesecake		10
walnut crumble, cranberry orange chutney, florida honey		
Pecan Chocolate Bar		11
candied bacon, vanilla bourbon sauce, maple bourbon ice cream		
Frozen Chocolate Mousse		12
espresso, raspberry, puffed chocolate, salted caramel ice cream		
CHEESE FLIGHTS		
Craft Beer & Cheese		16
boucherondin / <i>wittekerke witbier</i> browning gold / <i>terrapin rye pale ale</i> rogue river blue / <i>unibroue terrible</i>		
Wine & Cheese		19
st. andre / <i>champagne collet</i> st. marcellin / <i>xavier monnot bourgogne blanc</i> fiscalini cheddar / <i>bodegas numanthia 'termes'</i>		
SCOOPED		
Sorbet Flavors		8
honey yogurt / coconut / charentais melon / strawberry almond		
Ice Cream Flavors		8
pistachio / salted caramel / mocha crunch / maple bourbon macadamia nut / vanilla bean / dark chocolate / chai tea		
Milkshake		8
made with your choice of ice cream		

**all desserts and cheese accompaniments may contain nuts*