

'Our Dessert Menu'



JOSEPH GABRIEL, PASTRY CHEF

Valrhona chocolate & raspberry **torte**

crème fraîche gelato, Green Market stone fruits & raspberries

\$12

almond & blueberry **crumble**

Champagne sabayon & toasted almond ice cream

\$11

cinnamon & panko crusted apple **strudel**

warm caramel & cinnamon honey ice cream

\$11

vacherin of passion fruit buttons & mango sorbet

kaffir lime leaf, pink peppercorns & exotic compote

\$12

local peach **Tarte Tatin**

garden elderberries coulis, pistachio & yogurt gelato

\$12

tasting of seasonal **ice creams or sorbets**

orange flower tuile

\$10

daily selection of artisanal and farmhouse **cheeses**

your choice of three - \$12 or all five - \$20

Gloria LaGrassa, Host

7/22/10