

## dessert

### Lemon Tart | 15

lemon curd, salted pistachio ganache, rose petal jam, meringue

### Frangipane and Pear Cake (GF) | 15

almond, hazelnut, caramel cream, ginger ice cream

### Grilled Pineapple Upside-down Cake | 15

rum honey sauce, toasted coconut, lime, brown sugar ice cream

### Chocolate Matcha Dome | 15

hazelnut crunch, matcha cake, chocolate mousse, black sesame honeycomb

### Warm Chocolate Cake | 15

chocolate sauce, caramel, butter toasted cocoa nibs, vanilla ice cream  
*baked to order, please allow extra time*

**Assortment of Housemade Ice Creams & Sorbets | 5** one scoop  
*tasting flight of three scoops of your choice | 12*

**Pastry Chef | Erin Barry**

## sweet wine

 <b>BUGEY-CERDON</b>   Domaine Lingot-Martin "Tradition", Bugey, France	6oz	MV	<b>13</b>
<b>also available as a BUBBLE FLOAT</b>			<b>9</b>
---- half glass of the above sparkling sweet wine, poured over a half scoop of sorbet			
<b>RIESLING-AUSLESE</b>   Joh. Jos. Prüm <i>Graacher Himmelreich</i> , Mosel, Germany	3oz	2020	<b>16</b>
<b>SANTORINI-VINSANTO</b>   Santo, Santorini, Greece	3oz	2017	<b>17</b>
<b>TAWNY PORTO</b>   Kopke, Douro Valley, Portugal	3oz	20yr	<b>18</b>
<b>JUMILLA-DULCE</b>   Bodegas Olivares "Ungrafted Old Vines", Murcia, Spain	3oz	2017	<b>15</b>
 <b>VERMOUTH de CHAMBÉRY-BLANC</b>   Dolin, Savoy, France	3oz	MV	<b>9</b>
 <b>VINO AMARO</b>   Antica Erboristeria Cappelletti "Pasubio", Trentino-Alto Adige, Italy	3oz	MV	<b>11</b>

## coffee & tea

**Atomic Drip Coffee | 5**

**Espresso | single 4 or double 5**

**Cappuccino & Latte | 6**

**Grim Reaper Cold Brew | 7** 12oz can

**Mem Tea Hot Tea & Herbal Infusions | 5**

*White Peony | China Green Jade | Blue Flower-Earl Grey | Assam-Black*

*Lemon Chamomile (w/Lavender & Lemongrass) | Mediterranean Mint | Rooibos*