



Menu for Sep 08, 2010

DESSERTS

\$6

WARM CHOCOLATE BREAD PUDDING

Choice of Vanilla or Bacon Custard Sauce

WARM MOLTEN CHOCOLATE CAKE

Olive Oil Ganache Center, Roasted Pistachios, Vanilla Ice Cream

WARM BRIOCHE DONUT HOLES

Your Choice of Nutella or Vanilla Cream Filling

VANILLA CREME BRULEE

Real Madagascan Vanilla

GOAT CHEESE CHEESECAKE

Rosemary Caramel, Fresh Blackberries

PAVLOVA

Meringue, Vanilla Ice Cream, Whipped Cream & Marinated Strawberries

ICE CREAMS \$4.50 PER SCOOP

Vanilla, Honey-Rosemary, Gianduja, Caramel-Brown Butter, Yogurt-Thyme

SORBETS \$4.50 PER SCOOP

Mixed Berries, Rhubarb

BOOM BOOM BERRY

Summer Berry Sorbet, Whipped Creme Fraiche, Local Strawberries & Rhubarb "Juice"

ESPRESSO PANNA COTTA

Coffee-Lavender Ice Cream, Nutella, Caramelized Almonds

SUNDAE

Brownie, Vanilla Ice Cream, Salted Caramel, Chocolate Pretzels

SMALL PASTRIES

FRENCH MACARONS

\$2.00

ALMOND CAKE WITH APRICOT

\$1.85

TIRAMISU TART

\$3.00

MILK CHOCOLATE BARK WITH HAZELNUTS AND PRETZELS

\$3.50

CHOCOLATE, TOFFEE, ALMOND AND LAVENDER ROUNDS

\$3.50

LOCAL STRAWBERRY TART WITH CARAMELIZED MOUSSE

\$3.00

LOADED CHOCOLATE CAKE \$3.50
Chocolate Mousse, Caramel, Marshmallows, Chips, Chocolate Pretzels and Hazelnuts

LEMON BERRY CAKE \$3.50

BEVERAGES (COFFEE BY COUNTER CULTURE)

HOT CHOCOLATE \$4.50
Made with Valrhona and Guittard Chocolate

COFFEE \$2.00

CAPPUCCINO \$3.50

LATTE \$3.75

MOCHA \$4.00

AMERICANO \$2.50

ESPRESSO \$2.25

TEA \$2.25

BOTTLED WATER \$1.50

ICED SUMMER TEA \$3.00
Rhubarb, Berries, Lemongrass, Mint, Lemon Verbena, Ginger, Lime