

PASTRY CHEF SARAH JORDAN

DESSERTS

WHITE CHOCOLATE PANNA COTTA, POMEGRANATE, COOKIE CRUMBLE	11
SWEET POTATO DAUPHINES, MARSHMALLOW, ESPRESSO SHORT BREAD, MILK CHOCOLATE	11
CREPES, YUZU CREAM, LEMON SORBET, GRAPEFRUIT, SESAME	11
FINANCIER, APPLE, FARRO ICE CREAM, GOLDEN RAISIN PUREE	11
CHOCOLATE GANACHE, FLOURLESS CAKE, DULCE DE LECHE, HORCHATA ICE CREAM	12
HOMEMADE ICE CREAM & SORBET	10

ARTISANAL CHEESE

EACH SELECTION 4

WITH SEASONAL ACCOMPANIMENTS

(C)	WIDMER 6 YEAR	CHEDDAR	WISCONSIN
(C)*	STICHELTON	BLUE VEIN	ENGLAND
(C)*	CHÄLLERHOCKER	SEMI-FIRM	SWITZERLAND
(G)*	OLD KENTUCKY TOMME	SEMI-FIRM	INDIANA
(C)*	PLEASANT RIDGE RSV	FIRM	WISCONSIN
(B)	ROBIOLA ROCHETTA	SOFT	ITALY
(G)	CAPRIOLE O'BANON	SEMI-SOFT	INDIANA

* MADE WITH RAW MILK