

# desserts

## **SALT & HONEY 7.75**

all butter crust, honey custard, flaky sea salt, bee pollen

## **CHOCOLATE TAHINI CUSTARD 7**

creamy tahini custard, dark chocolate ganache, coconut crust ~ Vegan, GF

## **APPLE CUSTARD PIE 7**

all butter crust, spiced browned butter apples, vanilla custard, brown sugar crumb

## **PEANUT PRALINE PIE 9**

peanut butter crust, peanut butter mousse, praline peanuts, peanut butter chantilly ~ GF

## **LEMON RASPBERRY PIE 7**

vanilla pistachio crust, lemon cream, raspberry chantilly

## **MAPLE MISO PIE 7**

pretzel sesame crust, maple miso custard, miso sesame caramel chantilly, sesame praline crumble

## **BANANA FINANCIER 12**

browned butter almond cake, banana creme center, whipped caramel, bruleed banana, wafer crumble, malted milk ice cream, waffle cone tuile ~ \*contains almond

## **HAZELNUT PLUM CROSTATA 12**

all butter crust, hazelnut frangipane, spiced plums, candied hazelnuts, toasted marshmallow ice cream ~ \*contains hazelnuts

## **ICE CREAM TRIO (Vegetarian/GF) 9**

Choose up to 3 flavors

- Shoyu Caramel
- Vanilla Bean
- Dark Belgian Chocolate
- Toasted Marshmallow
- Cinnamon
- Mint Chocolate Chip

## **SORBET TRIO (Vegan/GF) 9**

Choose up to 3 flavors:

- Raspberry Fig
- Grapefruit mint
- Yuzu vanilla bean
- Blood orange ginger

**Single scoop \$4**

**Side of Vanilla Whipped Cream \$2**

**Affogato \$6**

**ANNABELLA ANDRICKS, EXECUTIVE PASTRY CHEF**