

## *Desserts*

### **BEIGNETS**

Eggnong anglaise, port raspberry sauce,  
cinnamon sugar • 9

### **ELMER'S SUNDAE**

Sassy Cow vanilla ice cream,  
dark chocolate pecan candy shell, chantilly cream,  
brandied cherry • 8

### **S'MORES**

Dark chocolate mousse, devil's food cake,  
bourbon marshmallows, Graham cracker ice cream • 9

### **CARAMEL FLAN**

Sponge cake, caramelized pineapple, cashews,  
mango puree • 10

## *Beverages*

### **LOOSE TEA**

Black teas:

*English breakfast, Earl grey, Darjeeling,  
Orange Pekoe Decaf*

Green tea:

*Jasmine, Japanese Sencha*

Herbal Teas:

*African autumn, Peppermint, Chamomile*

### **FRENCH PRESS**

*Regular, Decaf*

### **ESPRESSO**

*Single • Double*



**Judy James - Pastry Chef**  
WINTER 2017

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