

Desserts

BEIGNETS

Cranberry coulis, white chocolate anglaise,
cinnamon sugar • 9

ELMER'S SUNDAE

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

CHOCOLATE MACADAMIA BROWNIE

Dark chocolate custard, banana caramel ice cream,
key lime curd, bruleed banana • 10

FRIED APPLE PIE

Door County cherry ice cream,
marcona almond, cinnamon brandy caramel • 10
Fried to order, please allow up to 15 minutes

PUMPKIN SPICE CARAMEL FLAN

Pumpkin sponge cake, carrot orange curd,
pepita brittle • 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
FALL 2018

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