

## *Desserts*

### **BEIGNETS**

Apricot sauce, elderflower anglaise,  
cardamom sugar • 9

### **ELMER'S SUNDAE**

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

### **S'MORES CUSTARD CAKE**

Pomegranate sauce, graham cracker crumb • 10

### **SWISS CARROT CAKE**

White chocolate cream cheese, carrot - orange ice cream,  
mascarpone mousse, blackberry sauce,  
candied kumquats • 10

### **LIMONCELLO SEMIFREDDO**

Raspberry sauce, meyer lemon curd,  
pine nut streusel • 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**  
SUMMER 2019

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