



## S W E E T S

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### PLATE OF CANNOLI + AFFOGATO

*TRADITIONAL*—chocolate dipped, dark chocolate chips, ricotta + mascarpone cream, cinnamon

*MAPLE BACON*—maple cream with candied bacon, chocolate

*AMARETTO*—amaretto cream, toasted almonds

*AFFAGATO*—vanilla gelato, espresso // 16

### PISTACHIO TIRAMISU CAKE

*pistachio cream anglaise, biscotti cookie crust, mascarpone cream, espresso, lemon // 12*

### STONE FRUIT CRISP ALA MODE <sup>GF</sup>

*strawberry—chamomile ice cream, oat crumble, peaches, nectarines, plums, flathead cherries, strawberry—white chocolate crumble // 14*

### CHOCOLATE CAKE FOR TWO <sup>V</sup>

*15 layers of dark chocolate cake + gianduja mousse, chocolate ganache, vanilla bean gelato, dark chocolate hot fudge // 18*

### SEASONAL CRÈME BRÛLÉE <sup>GF, V</sup>

*seasonally rotating classic custard, brûléed sugar crust // 10*

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**P A S T R Y C H E F** *Teresa Katz*

