

COMFORTING SWEETS...

to enhance your dining experience

LIZ'S FEATURED PIE

fresh baked and inspired by the season and topped with whipped cream and a featured ice cream of the moment

DARK CHOCOLATE

smooth valrhona chocolate silk with blackberry coulis, hazelnuts, laurel ice cream and citrus caramel wafer

LEMON PUDDING CAKE

light and silky custard cake, strawberry-orange compote, vanilla bean, rhubarb sorbet and almond florentine

SALTED CARAMEL

light pot de crème custard with warm lemony zeppole, dark chocolate dipping sauce and blood orange sorbet

WARM RHUBARB TURNOVERS

key lime custard, pistachios, graham shortbread and mojito sorbet

SYMPHONY

a whimsical platter consisting of the seasonal sweet treats from our pastry shop... a harmony of chocolate, fruits, sweet & savory nuances, cookies and frozen tastes

SORBETS

rhubarb, blood orange-chai, raspberry-rose, kumquat, hibiscus-lemonade, tangerine-lemongrass

ICE CREAMS

dark chocolate, strawberry, hazelnut, vanilla bean banana dulce de leche, olive oil gelato, laurel

ARTISANAL CHEESES

a selection of five artisan and farmstead cheeses with fruits, condiments and seasonal garnishes

KITCHEN ALCHEMIES

please inquire as to our daily offerings from the kitchen cellar

dessert symphony

desserts

sorbets & ice creams

artisan cheeses