

DESSERT

each \$8

organic straus soft serve ice cream

affogato, chocolate sauce, espresso, biscotti

stone fruit crumble

seasonal stone fruit, nut & seed crumble, vanilla gelato

butterscotch pot de crème

sea salt and house-made snickerdoodle cookie

strawberry baba

macerated strawberries, strawberry sauce, whipped cream

vanilla crème brûlée

vanilla custard with a cointreau spring berry topping

hazelnut & chocolate cremeux cake

port reduction, cherries, meringue

trio of sorbets \$6

seasonal selection

farmhouse cheese plate \$15

cow, sheep, goat's milk cheeses, grilled bread and accoutrements