

# DESSERT

each \$8

# organic straus soft serve ice cream affogato, chocolate sauce, espresso, biscotti

## the park peach cobbler

local peaches, cream cheese peach gelato, brown butter crumble

#### yuzu-lime tart

blueberry, vanilla ice-cream, parmesan Reggiano

#### butterscotch pot de crème

sea salt and house-made snickerdoodle cookie

## chocolate plaisir

warm chocolate lava cake, coffee mousse, espresso gelato, cocoa nibs

#### baba au rhum

classic french baba cake, pineapple, vanilla chantilly cream, plantation pineapple rum

#### skillet baked brownie

chocolate covered ice cream, toasted marshmallow, candied peanuts

trio of sorbets \$6

farmhouse cheese plate \$15 cow, sheep, goat's milk cheeses, grilled bread and accourrements