



APRIL DESSERT MENU

'Black Forest'	<i>Chocolate Cherry Cake/Smoked Candied Cashews/Ice Cream/Toasted Meringue/Cherry</i>
'Tart Lemon Tart'	<i>Butter & Sugar Crust/Lemon Curd/Blueberry/Whipped Cream/Candied Lemon Peel ~ \$10</i>
'Sticky Toffee Bread Pudding'	<i>Warm Bread Pudding/Macerated Raisins, Prunes, Apricots & Figs/Toffee Caramel/Whipped Cream ~ \$9</i>
'Butterscotch Pudding'	<i>Cooked Brown Sugar & Butter Pudding/Bourbon Whipped Cream/Smoked Sea Salt/Walnut Cookie ~ \$7</i>
'Ancho Pistachio Brownie'	<i>Chocolate Brownie/Ancho Chile/Dulche de Leche/Vanilla Ice Cream/Toasted Pistachios ~ \$8</i>
'Hunny Pot Parfait'	<i>House-made Vanilla Ice Cream/Raspberries/Blackberries/'Honeycomb' Brittle/Local Honey ~ gf/\$10</i>
'Chocolate, Berries & Cream'	<i>Chocolate Truffle/Poached Blackberries & Blueberries/Berry Sauce/Vanilla Ice Cream ~ \$10</i>
'SEASONED Ice Cream Tasting'	<i>Inquire with your server for our in-house ice cream and sorbet flavors ~ gf/\$1 each</i>
	Toasted Cocoa
	Black-Raspberry Cream
	Vanilla
	Red Wine Sorbet
	Tarragon & Pickled Strawberry Sorbet
BirthDay/Anniversary Truffles	<i>SEASONED Hand-made Dark Chocolate Truffles with White Chocolate Striping ~ gf</i>

