

Dessert Menu

THE SWEET

The Sweet

\$16

Sticky Toffee Pudding

Bautista Farm's Medjool Dates, Pistachio Crunch, Amarena Cherry Gelato

Toasted Rolled Irish Oat Crumble

Fuyu Persimmons, Poached Mud Creek Ranch Quince, Rum Raisins, Prune-Armagnac Ice Cream

Wildflower Honey Cremeux

Walnut Crumb Cake, Bartlett Pears, Pomegranate Gastrique, Ginger Gelato

Baked Alaska

Roasted Pumpkin & Cream Cheese 'Swirl' Ice Cream, Autumn Spices, Toasted Pepitas, Candied Cranberries


Dark Chocolate Soufflé

Whipped Cream, Gianduja Chocolate Ice Cream, Warm Chocolate Ganache

B C P

Roasted Banana, Creme Brulee, Puff Pastry, Salted Caramel Sauce & Banana Glace

THE PASTURE

The Pasture 

Three \$18 / Five \$24

Cow

Hamden, Walton, New York, Vulto Creamery; Everton, White Water River Valley, Indiana, Jacobs & Brichford Farmstead; Petite Breakfast, Petaluma, California, Marin French Cheese Company

Goat

Robiola di mia Nonna, Koxville, Iowa, Reichert's Dairy Air

Sheep

Rippleton, Cazenovia, New York, Meadowood Farms

Buffalo

Buff Blue, Tomales, California, Bleeting Heart Cheese Artisanal Cheeses, Honey Comb, Toasted Nut Bread