

DESSERT

*CHOCOLATE! CHOCOLATE! CHOCOLATE! milk chocolate mousse on chocolate pecan crust, chocolate gelato chocolate sauce	9.00
*BOSTINI CREAM PIE vanilla custard, chiffon cake, chocolate sauce	8.50
SUMMER BERRY ALMOND COBBLER cream	8.50
CHERRY HAZELNUT TARTLET	8.50
++ITALIAN PLUM CROSTATA ginger gelato	8.50
OLIVE OIL CAKE nectarines, raspberries, crème fraîche	8.50
WHITE PEACH SORBET	7.50
STRAWBERRY BASIL GELATO	7.50

***DESSERTS AVAILABLE AS MINI BITE for \$4.00 EACH**

CHEESE PLATE 16.00

CARMODY- pasteurized cow's milk, semi-firm texture, creamy buttery
taste-served with strawberries

FOURME D'AMBERT- blue cheese, pasteurized, sharp, tangy flavors
served with honey

COWGIRL CREAMERY'S INVERNESS- tangy lactic curd and a dense,
creamy mouth feel. Aged for three weeks-served with honey

++My Fruit, My Body

TO RAISE AWARENESS ABOUT THE CANCER FIGHTING ATTRIBUTES OF PEACHES AND PLUMS.
WE WILL BE DONATING \$1 OF EVERY DISH CONTAINING THESE FRUITS! THANK YOU

Executive Pastry Chef: Tim Nugent
Contestant on Bravo's Top Chef Just Desserts
PREMIERING SEPTEMBER 15TH