



dessert

*Happy Spring, everyone! My staff and I have created beautifully seasonal composed desserts that express the awakening of our new season. Nothing would make me happier than for you to enjoy these creations, especially with a libation!
(Save the hot chocolate for the last part of the meal)*

Cheers!

XO, Mindy & my amazing pastry team: Andrea, Rosie, Andrew, Yosi & Kristi ♥

sweets [ALL \$13]

crème brûlée raspberry framboise preserved rhubarb, rhubarb bavarois, raspberry crumble

lemon & strawberries lemon meringue tartlet, strawberry jam ice cream, rosé poached strawberries

carrot cake sour cream cheesecake, pecan candy bar, honey caramel, carrot juice & gingersnap

chocolate mousse pavé bittersweet & milk chocolate, cocoa streusel, fudge brownie, babka biscotti, chocolate sorbet, chocolate milk

chubby hubby pretzel profiteroles, banana, malted & peanut butter cookie dough ice cream, hot fudge, Belgium rock sugar cracklin

mindy's doughnuts caramel corn & hot fudge

(don't forget to grab some freshly baked cookies to-go!)

ice creams + sorbets

[3 FOR \$12]

triple vanilla

coffee cocoa nib

mint chip

salted caramel

butter pecan praline

chocolate sorbet *(vegan)*

cara cara sorbet orange sorbet

strawberry sorbet

golden pineapple sorbet

grapefruit chamomile

milkshakes

[\$8 EACH]

vanilla

malted milk chocolate

stout & caramel

mint chip

peanut butter

malted coffee cocoa nib

reservations made for dessert only will be charged a \$15 per person minimum