



dessert

As we watch summer begin to unfold, slowly but surely, the beautiful fruits of the season appear as composed desserts on our menu. I've arranged the desserts as tastes that are to your liking. I hope you will read through and find something interesting! (Save the hot chocolate for the last part of the meal)

Cheers!

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

sweets [ALL \$13]

strawberries shortcake, strawberry jam ice-cream, strawberry chamomile compote

cherries black forest cheesecake, vanilla bean pavlova, crème fraiche sorbet, cherries poached in port wine

bananas salted caramel & banana frozen nougat tartlet, caramelized zephyr ganache, banana coffee cake

chocolate² dark milk chocolate pudding, whipped hot chocolate, brown sugar meringue shortbread

mindy's doughnuts caramel corn & hot fudge

cake of the day cuz sometimes you're just in the mood

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

ice creams + sorbets

[3 FOR \$12]

triple vanilla
coffee cocoa nib
malt
mint chip
banana
salted caramel
chocolate sorbet (*vegan*)
mango passionfruit sorbet
blueberry violet sorbet
rhubarb bitters sorbet

milkshakes

[\$9 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