



## *dessert*

*As we watch summer unfold, 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)*

*Thank you Mick Klug & Hawkeye Farms for always giving us the BEST fruit to work with! Cheers!*

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

## *sweets* [ALL \$13]

**blackberries & peaches** pistachio frangipane brioche bread pudding, roasted peaches, blackberry elderflower cream

**blueberries** violet sugar blueberry and brown butter custard tartlet, buttermilk lemon curd ice cream

**cherries** black forest cheesecake, vanilla bean meringue, crème fraiche sorbet, Kriek poached sweet & sour cherries

**bananas** salted caramel & banana frozen nougat pie, caramelized Zephyr ganache, banana coffee cake

**chocolate<sup>2</sup>** dark milk chocolate and chocolate mint pot de crème, whipped matcha mint hot chocolate, fernet Menta oreo whoopie pie

**cake of the SEASON** raspberry framboise red velvet cake, crème brûlée buttercream, fresh local raspberries, a touch of chocolate

**mindy's doughnuts** caramel corn & hot fudge

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

## *ice creams + sorbets*

[3 FOR \$12]

s'mores  
triple vanilla  
coffee cocoa nib  
malt  
mint chip  
banana  
salted caramel  
buttermilk lemon curd  
chocolate sorbet (*vegan*)  
apricot honey 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*