



*The holiday season is upon us! I was inspired by the flavors that reminded me of my childhood. I hope you enjoy our homage to this wonderful season. You would be remiss if you did not pair a dessert with a beautiful cocktail or digestif. (Save the hot chocolate for the last part of the meal!)*

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

### *desserts* {\$13 EACH}

**chocolate pie** graham cracker, chocolate sorbet, whipped hot chocolate, dehydrated & toasted marshmallows

**bananas** banana chocolate chip brioche bread pudding, hot fudge, banana sherbet, banana coffee cake cookies

**apples & cinnamon** a beautiful array of local apples baked in the form of a cobbler, cinnamon sugar crust, toasted cinnamon & sour cream ice cream, pecan candy bar

**gingerbread & butterscotch** gingerbread yule log, butterscotch whiskey buttercream, brown sugar meringue mushrooms caramelized white chocolate & toffee bark

**golden pineapple tart tatin** (*gluten free*) golden pineapple, cheesecake, coconut tapioca, coconut caramel, vanilla pineapple sorbet

**mindy's doughnuts** brioche doughnuts, side of cracker jack & 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  
toasted coconut  
salted caramel  
gingersnap  
sour cream  
chocolate sorbet (*vegan*)  
fresh cranberry sorbet  
vanilla tangerine sorbet  
grapefruit sorbet

### *milkshakes*

{\$9 EACH}

vanilla  
malted milk chocolate  
stout & caramel  
mint chip  
peanut butter  
malted coffee cocoa nib

***\$15 per person minimum for "dessert only" reservations***