

# desserts

*"I prefer to regard a dessert as I would imagine the perfect woman:  
subtle, a little bittersweet, not blowsy and extrovert.  
Delicately made up, not highly rouged.  
Holding back, not exposing everything and, of course,  
with a flavor that lasts." ~Graham Kerr*

## **bombe**

dark chocolate and coconut mousses on flourless  
chocolate cake with a vanilla pineapple sauce

## **pear**

caramelized local pears in brown butter hazelnut cake  
with leatherwood honey-ginger ice cream, tart cherry  
reduction and a hazelnut tuile

## **bruleè and beignet**

pumpkin crème bruleè with a cinnamon-sugar beignet and  
a coffee caramel sauce

## **"s'mores"**

frozen milk chocolate mousse and curry marshmallows on  
house-made graham crackers with bittersweet chocolate  
crunch and a curry caramel

## **buddy's sundae**

roasted local quince puree with cranberries over  
french vanilla ice cream in a florentine cookie cup

## **truffles**

today's selection of hand-made chocolate truffles

**all desserts \$6**