

Autumn Dessert Menu: Twenty Twenty Five

French Apple Cake

Olive oil crumble, candied bacon, salted caramel -9.0

Riesling Poached Pear

Sugar cookie, spiced cream, Cinamon butter glaze
-8.0

Lingonberry Crème Brule

Cal's tongue, - (vanilla available)
-7.5

Chacalate Truffles

 $\ensuremath{\text{w}}\xspace/\ensuremath{\text{chocolate}}\xspace$ tuile , toffee sauce \$9.0

Hand Craft Sce Cream/Sorbets

Ask your service professional for daily/Seasonal features. \$8