

DESSERTS

CRÈME BRÛLÉE EN PARADE
vanilla bean, lavender, ricotta & raspberry

BING CHERRY, CHOCOLATE & PISTACHIO BOMBE
warm cherry pocket, port cherry sauce,
dried cherry compote

BLACKHAWK BLACKOUT CAKE
old-fashion chocolate ice cream, caramel,
maldon sea salt

THE CARROT CAKE COLLECTION
traditional, cream cheese frosting, walnut tuile
frozen, pineapple granita, rum raisins
custard, candied carrot salad

~10~

EACH

EARLY SUMMER BERRY TASTING
raspberry soda, vanilla frozen yogurt, citrus tapioca
sweet corn panna cotta, warm blueberries, cornmeal streusel
blackberry sherbet, lime, basil, almond meringue
fromage blanc cheesecake, strawberry & candied fennel “salad”
~ 14~

CHOCOLATE TASTING FOR TWO
milk chocolate & caramel pot de creme, cocoa nibs
milk chocolate mocha mousse, espresso crystals
gooey heart cake, milk chocolate raspberry ripple ice cream
chocolate macarons, butterscotch gelato
(please allow 10 minutes)

~20~

ASSORTMENT OF ARTISAN CHEESES
Smokey Blue - cow, Valsetz - goat, Idiazabal - sheep

~16~

PASTRY CHEF
WILLIAM WOODWARD