



CONFECTIONERIES

The art of making sweet treats

3 SCOOPS | 8

Ice Cream:

Vanilla, Chocolate, Ricotta Pistachio, Caramel Corn

Sorbet: Spiked Cider, Pomegranate, Blood Orange

Gelato: Stacciatella

CHOCOLATE BOURBON CRÈME BRÛLÉE | 10

Fairtrade Valrhona 70% dark chocolate
crème brûlée infused with Maker's 46 bourbon

BLOOD ORANGE & MASCARPONE | 10

Blood orange curd, mascarpone mousse, micro sage walnut
oil sponge, semolina sable, white chocolate flexi ganache,
blood orange sorbet

DARK CHOCOLATE MOLASSES | 10

Chocolate Breton, molasses crème, chewy
ginger wafer, molasses candy, pomegranate sorbet
chantilly, chocolate pound cake

CIDER "POACHED PEAR" TART | 10

Pear mousse, spice cake, quinoa tuile, cider gelee, whipped
goats milk, spiked cider sorbet

CANNOLI SUNDAE | 10

Stracciatella gelato, ricotta pistachio ice cream, cannoli shell
brittle, Rum Chatta chocolate sauce, cinnamon financier,
mini cannoli

DESSERT WINES

SWEET WHITE

Sauternes-Château Saint

Vincent | 10

Caposaldo | 10

Brachetto d'Acqui

"Rosa Ragale" | 10

Tokaji - Disnókő | 14

PORT

Terra Bella | 9

Tawny 10 Years | 10

Tawny 20 Years | 17

Tawny 30 Years | 35

Tawny 40 Years | 48

Century of Port Flight | 58

PASTRY CHEF

Noelle Gogg