

# MILK & HONEY

*enhance your dessert with one of our suggested pairings*

## **COCONUT BAR** 11

toasted coconut, coconut peanut butter mousse,  
Callebaut Belgian dark chocolate

+ pairing **cortado with oat milk**

## **PROVENCE CRÈME BRÛLÉE** 11

rooibos tea-infused cream, torched caramel crust,  
lemon zest, caramel-encased gooseberries

+ pairing **Hell's Basement Ryes Against the Machine**

## **SALTED CARAMEL BROWNIE** 7

Callebaut Beglain dark chocolate,  
honey cashew ganache, sea salt flakes

+ pairing **Taylor Fladgate 20yr Old Tawny Port**

## **SPICED GÂTEAU** 9

cream cheese frosting, mandarin curd, feuilletine,  
Callebaut Belgian dark chocolate, stewed red plums,  
freshly grated nutmeg

+ pairing **mulled wine or drip coffee**

## **GLÜWHEIN CHEESECAKE** 11

mulled red wine, Callebaut Belgian dark  
chocolate ganache, chocolate graham cracker crust,  
sour cherries and red wine compote

+ pairing **Lini 910 Lambrusco**

## **ICE CREAM** 3<sup>/SCOOP</sup>

chef's signature recipe with Madagascar vanilla bean