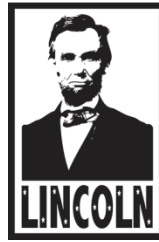


# DESSERT MENU

“Food for the people, by the people”



## Cinnamon Roasted Apple Tart

*Marcona Almond, Smoked Raisin Puree, Vanilla Ice Cream*

10

## Pumpkin Yeast Donuts

*Medjool Date Puree, Pecan Praline, Gingerbread Ice Cream*

8

## Fall Spice Roasted Pear Gallet

*Orange Marmalade, Mint, Cranberry Sorbet*

8

## Dark Chocolate Smores

*Bruleed Banana, Toasted Marshmallow, Candied Pecan*

10

## Brown Butter Fudge Cake

*mocha custard, passion fruit gelee, cocoa nib crumble*

10

### Seasonal Frozen Desserts:

**Ice Cream Sandwich 4**

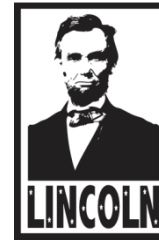
**Ice Cream (3 scoops) 6**

**Sorbet (3 scoops) 6**

### Hot Tea Selections Provided By Compass Tea

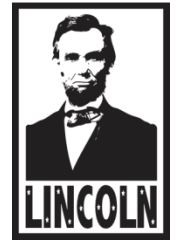
*lavender earl grey, Moroccan mint, jasmine green, chamomile lemongrass, raspberry rose, vanilla almond, English breakfast*

4



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### Seasonal Frozen Desserts:

**Ice Cream Sandwich 4**

**Ice Cream (3 scoops) 6**

**Sorbet (3 scoops) 6**

### Hot Tea Selections Provided By Compass Tea

*lavender earl grey, Moroccan mint, jasmine green, chamomile lemongrass, raspberry rose, vanilla almond, English breakfast*

4