

Sweets

Bing Cherry Cobbler 8.50
homemade vanilla ice cream

Blueberry Tiramisú 8.50
polenta poundcake, mascarpone cream and fresh Alabama blueberries

Vanilla Bean Crème Brûlée 8.50

Chocolate Gelato Cake 8.50
caramel gelato, chocolate sauce and fresh fruit

Peach Crostata 8.50
frangipane, candied almonds and crème anglaise

Chocolate Dome Cake 8.50
coffee liqueur mousse, caramel, chocolate ganache and almond nougatine

Blackberry Granita 8.25
Italian ice with cookies

Ice Cream 8.50
Dutch chocolate, vanilla, rum raisin

Sorbet 8.25
strawberry

Cheese Plate:
Piave Vecchio, Capello Dimaggio and Pecorino Romano 10.00

COFFEE and TEA

Bottega Private Blend Coffee from Royal Cup
premium coffee beans from Kenya, Guatemala and Sumatra 2.50

Organic Espresso 3.25 Cappuccino 3.95

Harney & Sons Tea 4.00
Paris

Dragon Pearl Jasmine
English Breakfast
Rooibos Chai (caffeine free)
Mint Verbena (caffeine free)

July 27, 2010

Dolester Miles
Pastry Chef