



## DESSERTS

### Strawberry Almond

with brioche, honey syrup, frangipane, sliced almond, strawberry, strawberry sauce, vanilla bean Chantilly cream

\$14

### Quasi Un Tiramisu

with mascarpone cream, Swift & Finch espresso soaked vanilla sponge, dark chocolate sauce, French macaron fragments, cocoa powder

\$14

### Bombe al Cioccolato

with chocolate cake, white chocolate mousse, dark chocolate mousse, oat tuile, salted caramel sauce, and white chocolate namelaka

\$12

## SCOOPS

cinnamon gelato, strawberry gelato, toasted coconut gelato(v), vanilla bean gelato

\$3 per scoop/\$6 per flight of three

## AFTER DINNER DRINKS

Aventine White Chocolate Martini \$13

Aventine Espresso Martini \$14

Swift & Finch Aventine Blend French Press \$3.5

Swift & Finch Aventine Blend Espresso \$4

PASTRY CHEF Megan O'Hara