



DESSERTS

Banana Torte

with banana mousse, passion fruit mousse, passion fruit fluid gel, mango paper, and caramel gelée

\$12

Quasi Un Tiramisu

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

\$14

Bombe al Cioccolate

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

\$12

SCOOPS

cinnamon gelato, lemon basil sorbet, 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