

Desserts

7

ROSE

grapefruit curd, raspberry mousse, raspberries

GATEAU AUX CAROTTES

carrot cake, cream cheese mousseline, carrot-orange gelée, candied walnuts

SPRING VERRINE

key lime curd, yogurt-mango mousse, mango, lime cake, meringue

S'MORE

blackout cake, ganache, house made fluff, sea salt

CHOUX CRÈME

honey diplomat cream, pecan nougat, crème chantilly

CHOCOLAT

*valrhona chocolate mousse, salted butterscotch pudding,
chocolate streusel, flourless sponge cake*

PLAT DU MACARON ASSORTI

daily assortment



Drinks

OLOROSO DULCE SHERRY, GONZALEZ BYASS "SOLERA 1847" . . .	8.00
10 YEAR TAWNY PORT, QUINTA DO NOVAL	12.00
CARAJILLO, BRANDY, LICOR 43, ESPRESSO, LEMON	11.00

05/03/12

Coffee

FRENCH PRESS..... 7.00
CAFÉ AU LAIT..... 4.00

OUR BEANS:
GTC RESERVA
(INDONESIA, LATIN & CENTRAL AMERICAS)
contrast of sweet & spicy, bold & full bodied

ARTESANO
(BOQUETE, PANAMA)
chocolaty with hints of cherry, delicate & sweet finish

DECAF
(SUMATRA)
full bodied, deep & rich flavor, certified organic

FORMULA IIII ESPRESSO
(INDONESIA, LATIN & CENTRAL AMERICAS)
bittersweet notes of chocolate & caramel, long complex finish

ESPRESSO	4.50	BREVE	5.00
AMERICANO	4.50	LATTE	5.00
MACCHIATO	4.50	MOCHA	5.50
CAPPUCCINO	5.00	EXTRA SHOT	1.75

Tea

HOT TEAS..... 3.00
BREAKFAST
EARL GREY
DECAFFEINATED EARL GREY
HOJICHA GREEN TEA
BOMBAY CHAI
HERBAL MINT
ORGANIC AFRICAN NECTAR
CHAMOMILE CITRUS

**all of our artisanal coffees are available for purchase by the pound 05/03/12*