HERITAGE TAVERN

DESSERTS

Pastry Chef
Kalyn Schultz

CARAMEL PROFITEROLES
salted caramel, toasted pecans,
Wisconsin maple ice cream
17

DEATH-BY-CHOCOLATE (DF)
dark chocolate torte, chocolate mousse, toasted meringue,
warm chocolate pour, caramelized chocolate
16

APPLE BUTTER CAKE (NF)
brown butter cake, apple compote, candied pretzel,
18 year cheddar ice cream, bruleed toffee tuile
16

BOURBON PUMPKIN WHIPPED CHEESECAKE
caramel, cinnamon cookie crust,
candied squash, brown sugar gastrique
16

SUNDAES

BROWN BUTTER BANANA (NF)
banana mascarpone ice cream, brown butter cake,
caramel, bruleed banana, caramelized chocolate
12

DON'T CALL ME ALEXANDER (GF, NF)
Wisconsin maple ice cream, brandy,
candied orange peel, honey tuile
12

