



DESSERTS

Pastry Sous Chef
Kalyn Schultz

CARAMEL PROFITEROLE

salted caramel, toasted pecans, Wisconsin maple ice cream

17

TORTA CAPRESE

passionfruit foam, shiso & toasted rice ice cream,
caramelized chocolate, toasted coconut, shiso syrup

16

WHITE CHOCOLATE MOUSSE (GF)

halva, baked meringue, melon fluid gel, cava gastrique
sesame seeds, pistachios, apricot, chili oil

16

PETIT FOURS

~ pistachio cake, honey farmers cheese, whey poached rhubarb ~
~ macaron ~ passionfruit icecream ~ dark chocolate gnache ~
~ strawberry cream puff ~ strawberry & basil compote~
~ blackberry mojito sorbet, meringue crisp, macadamia praline ~

24

ICE CREAM (GF)

~ choice of ~

~ maple ~ black cardamom & black walnut ~
~ sweet pea ~ shiso & toasted rice ~ peony sherbert ~

6

SORBET (GF)

~ blackberry mojito ~

6

