



DESSERTS

Pastry Sous Chef
Kalyn Schultz

CARAMEL PROFITEROLE

salted caramel, toasted pecans, Wisconsin maple ice cream

17

TIRAMISU

vanilla sponge, black cardamom ice cream
mascarpone cream, Amaro Montenegro coffee soak

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 ~ lemon & olive oil ~ black cardamom ~
~ whiskey caramel ~ passionfruit ~

6

SORBET (GF)

~ blackberry mojito ~

6

