



DESSERTS

Pastry Chef
Kalyn Schultz

CARAMEL PROFITEROLES

salted caramel, toasted pecans
Wisconsin maple ice cream

17

BLUSH RASPBERRY & LEMON PAVLOVA (GF, NF)

lemon curd, toasted buckwheat, honeycomb
lemon thyme ice cream, barrel-aged gin gastrique

16

MOCHA SWISS ROLL

ladyfinger sponge, mascarpone chantilly
pistachio cream, mocha ganache, coffee foam

16

STRAWBERRY SHORTCAKE (NF)

angel food, charred strawberry gel, white chocolate chantilly
strawberry-basil compote, cornbread ice cream

16

SUNDAES

DON'T CALL ME ALEXANDER (GF, NF)

maple ice cream, brandy
candied orange peel, honey tuile

12

BLUE VELVET (NF)

blueberry & cardamom ice cream
olive oil, almond cookie

12

