



DESSERT

Pastry Sous Chef
Kalyn Schultz

CARAMEL PROFITEROLE

salted caramel, toasted pecans
Wisconsin maple ice cream

17

TORTA CAPRESE (GF, DF)

passionfruit foam, shiso & toasted rice ice cream
caramelized chocolate, toasted coconut, shiso syrup
~ contains peanuts & almonds ~

16

WHITE CHOCOLATE MOUSSE (GF)

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

16

WHISKEY & BLACK CARDAMOM BUTTER CAKE

creme frita, whipped creme fraiche
honeycomb, blueberry coulis

16

Founder's Oaked Stout sidecar +2

PETIT FOURS

~ macaron, dark chocolate ganache, passionfruit coulis ~
~ vanilla cake, fig & black current jam, thyme glaze ~
~ strawberry cream puff, strawberry & basil compote ~
~ sweet corn tartlette, panna cotta, blueberry jam ~

24

