



Desserts

Baklava Cheesecake

\$10

A decadent fusion of creamy cheesecake and sweet, nutty baklava. This dessert features a rich, velvety cheesecake with layers of crunchy filo pastry, infused with cinnamon, and walnuts.

Crème Brûlée

\$8

A velvety vanilla custard topped with a perfectly caramelized sugar crust.

Berry Clafoutis (kla-fou-ti)

\$8

A French classic, this rustic dessert features fresh seasonal berries baked in a custardy batter until golden brown.

Beignet with Fresh Seasonal Fruit and Chocolate Ganache Dip

\$9

A warm, pillowy beignet dusted with powdered sugar, served alongside a medley of fresh, seasonal fruit for a burst of natural sweetness. The beignet's light, crispy exterior and soft, airy interior pair perfectly with a rich and velvety chocolate ganache dip.