

Dessert

Laura Jerina. Pastry chef.

# THYMEXTABLE

Summer Trifle | 14 |

Almond chiffon cake, blackberry white chocolate mousse, apricot peach jam, cardamom ice cream

\*Created by assistant pastry chef Rachel Boggess

## Key Lime Creme Brulee

| 13 |

Key lime custard, caramelized sugar, toasted coconut shortbread cookies

#### Chocolate Hazelnut Bread Pudding

14

Buttery brioche and toasted chopped hazelnuts baked in a chocolate hazelnut custard, warm hazelnut chocolate ganache, goat cheese sorbet, amaretto cherry compote, chocolate hazelnut crumb

#### Olive Oil Ice Cream

12

Served in a chilled strawberry basil soup. Vanilla citrus pizzelles.

### Raspberry rose sorbet GF V

13

Chocolate shortbread. Pistachio daquoise. Espresso chocolate sauce.

#### Creamsicle Prosecco Float

| 16 |

Orange sherbet, vanilla bean ice cream, finished with Prosecco and Whipped Cream. Orange blossom white chocolate cake truffle.

N/A option with orange soda available upon request | 11 |



Espresso Martini- Vodka or Aged Rum, House Espresso Cordial, Walnut	
Liqueur	12
*can be made $N/A$	
<u>Chrysanthemum-</u> Blanc Vermouth, Benedictine, Absinthe, Orange	12
<u>Irish Coffee-</u> Irish Whiskey, Coffee, Demerara Sugar, Unsweet Whip	12
Chateau Rolland Sauternes	12
Dow's 10 Year Tawny Port	10
Dona Antonia 20 Year Tawny Port	16
Vigneto Dolce Fizzy Red	8

Please ask your server about our fine whiskey, liqueur, and amaro selection



Tea Lab Selections;

 $\underline{\mbox{Cleveland Blend-}}$  Robust black tea blend from Kenya, Ceylon and Keemun Hao Ya

<u>Coconut Vanilla Organic-</u> A blend of black teas, shaved coconut and vanilla

Earl Grey-Classic scented Chinese black tea. Bergamot, blue cornflower

<u>Mango Guava Green Tea-</u> Fruity, Juicy & Tropical Chinese green tea.

<u>Toasted Almond-</u> Herbal blend featuring almonds, apple, cinnamon and beetroot

<u>Harmony-</u> Herbal Tisane with chamomile, peppermint, rose, ginger, rose hips, lemon, and licorice root

<u>DuckRabbit Coffee-</u> Rotating offerings, sustainable sourced and roasted in Ohio City