THYMEXTABLE



Laura Jerina. Pastry chef.

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"Cake Roll"

Sesame sponge roll, dark chocolate mousse, black currant sorbet, sesame tuile, passion fruit coulis, whipped tahini caramel, crispy dark chocolate caviar

Charred Lemon Posset | 13 |

Caramelized lemon custard, lavender meringue, blueberry chamomile compote, rosemary caramelized white chocolate shortbread

Warm Chocolate Brownie - Vegan & Gluten-Free 12

Rich chocolate brownie topped with toasted almonds, and served warm with amarena cherry ice cream, caramelized pineapple and coconut whipped cream

* Created by assistant pastry chef, Rachel Boggess

Butterscotch Pudding Cake

14

Butterscotch pudding cake served warm with extra salted butterscotch sauce over top, bruleed banana, walnut streusel, housemade vanilla bean ice cream

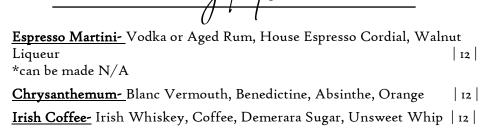
Thin Mint Irish Whiskey Float

16

Fresh mint chocolate chip ice cream, Powers Irish whiskey, chocolate infused Mexican Coke, whipped cream, house made mint chocolate cookies

N/A available without the Irish Whiskey

* Created in collaboration with Head Barkeep, Eric Scott



Chateau Rolland Sauternes
Dow's 10 Year Tawny Port

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

Coffee and Tea.

TeaLab Selections;

<u>Cleveland Blend-</u> Robust black tea blend from Kenya, Ceylon and Keemun Hao Ya

Organic Peach Black Tea- Fruity and smooth black tea with peach and marigold.

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

<u>Goji Blue Pomegranate Green Tea-</u>Rich, bright and grassy. Sencha green tea with goji, pomegranate and lemongrass

<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