

Autumn 2009

Chai Tiramisu \$7

Quince, Spiced Molasses Cookie, Black Tea, Dark Rum

Bittersweet Chocolate \$8

Creme Fraiche Ice Cream, Chocolate Pudding, Walnuts, Sugar Beets

Sticky Pear Pudding \$7

Golden Syrup, Caramel Ice Cream, Candied Ginger

Cocoa Fritters \$8

Vanilla Glaze, House Made Ricotta, Mocha Syrup

Pumpkin Carpaccio \$8

Satsuma Granita, Coconut Yogurt, Toasted Pepitas

Cheese Plate \$12

Artisan Cheeses, Truffle Honey, Quince

Sorbet Tasting \$6

Prepared in House Daily

Pastry Chef

Amanee Neirouz