

CRAFT	STRAWBERRY MARSHMALLOW <i>Coriander Crèmeux, Strawberry Consommé and Cilantro-Lime Sherbet</i>	\$12
HISTORY	KINSHIP AFTER EIGHT <i>Chocolate Mousse, Whipped Milk Chocolate Ganache, Peppermint Patties and Cardamom-Mint Ice Cream</i>	\$12
INGREDIENTS	BLACK ROCK ORCHARD CHERRY TART <i>Salted Caramel Cream, Candied Cashews and Tonka Bean Ice Cream</i>	\$12
INDULGENCE	ROASTED APRICOT PAIN PERDU <i>Chamomile Syrup, Butter Streusel and Hokey Pokey Ice Cream</i>	\$14
	BOURBON VANILLA OLIVE OIL PARFAIT <i>Pane Francese Croutons, Lemon Cream, Dark Chocolate Crèmeux and Olive Oil Cake</i>	\$14
FOR THE TABLE	MARKET BERRY CRISP <i>Brown Sugar Oat Crumble and Strawberry Buttermilk Ice Cream</i>	\$24
	PASKA SIRANA AND BREBIROUSSE d'ARGENTAL <i>Almond Tart, Pear Rosemary Jam and Honey Gastrique</i>	\$24

COFFEE	LA COLOMBE COFFEE ROASTERS Philadelphia, Pennsylvania	
	Coffee	\$6
	Espresso	\$6
	Cappuccino	\$7
	Cafe Latte	\$7
ORGANIC TEA	BELLOCQ TEA ATELIER Brooklyn, New York	\$7
	BLACK Bellocq Breakfast: <i>Indian, Chinese and Ceylon</i> Darjeeling Second Flush: <i>Sourennee Estate, Darjeeling, India</i> Earl Grey: <i>Ceylon, Blue Cornflowers, Sicilian Bergamot</i> Gypsy Caravan: <i>Indian, Chinese, Rose Petals, Organic Chile</i>	
	GREEN Dragonwell: <i>Zhejiang Province, China</i> Genmaicha: <i>Sencha, Toasted Brown Rice, Uji-Tawara, Japan</i>	
	HERBAL Le Hammeau: <i>Lemongrass, Lemon Verbena, Lavender, Rose Petals, Mint &amp; Sage Blend</i> Chamomile: <i>Egypt</i> Mint: <i>Oregon, USA</i> Rooibos: <i>Cape Province, South Africa</i>	
DESSERT WINES	Smith Woodhouse, 10 Year Tawny, NV	\$12
	Linden Vineyards, Late Harvest Vidal Blanc, Virginia, NV	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Dr. Loosen, Wehlener Sonnenuhr Riesling Auslese, Germany, 2015	\$15
	David Ramnoux, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30