

CRAFT	YUZU POSSET <i>Poached Blackberries, Coffee Ganache and Blackberry-Yuzu Sorbet</i>	\$12
HISTORY	PLUM MELBA <i>Pain de Gênes, Compressed Plums, Raspberry FroYo and Mirabelle Plum Sorbet</i>	\$12
INGREDIENTS	OCHOA FARMS WHITE CORN CAKE <i>Poached Peaches, Tulsi Granité and Corn Milk Ice Cream</i>	\$12
INDULGENCE	BLUEBERRY PAIN PERDU <i>Butter Streusel and Hokey Pokey Ice Cream</i>	\$12
	KINSHIP CANDY BAR <i>Pretzels, Peanuts, Caramel, Roasted White Chocolate and Salted Pretzel Ice Cream</i>	\$12
FOR THE TABLE	BLACK ROCK ORCHARD PEACH COBBLER <i>with Oolong Ice Cream</i>	\$25
	PASKA SIRANA AND BREBIROUSSE d'ARGENTAL <i>Almond Tart, Apricot 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>Soureee 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 & 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, VA, 2012	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Eugen Müller, Kirchenstück Riesling Auslese, Germany, 2016	\$15
	Paul Marie, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30