



DESSERTS

- ALMOND PISTACHIO ORANGE BLOSSOM CAKE** **GF** 9
buttermilk-clementine ice cream,
honeyed pistachios, edible flower petals
- SUNFLOWER SEED BUTTER MOUSSE PIE** **GF** 9
chocolate ganache, sunflower seed croquant,
berry-pomegranate coulis
- CHOCOLATE RASPBERRY BLOOM TART** 9
raspberry hibiscus conserve, vanilla Chantilly
- WHITE CHOCOLATE PASSIONFRUIT CHEESECAKE CRÈME BRÛLÉE** **GF** 9
lemon-lavender gingersnaps, passionfruit curd
- FLORAL DESSERT SAMPLER** 12
sunflower butter blossom,
raspberry linzer flower,
lemon-lavender gingersnap,
mini vanilla-violet cupcake, petal bark
- ICE CREAM + SORBET**
see your server for varieties
SINGLE SCOOP 3 | DOUBLE SCOOP 6

COFFEE

- JOE VAN GOGH COFFEE** 3
regular or decaf
- CAPPUCCINO** 3.⁵⁰
- ESPRESSO** 2.⁵⁰
- CAFÉ AU LAIT** 4
- CAFÉ LATTE** 4.⁵⁰
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PASTRY CHEF: Jill Lazarus

GF Items with this designation are *gluten free*.

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