

Desserts

Passion Fruit Panna Cotta

toasted coconut chantilly cream, lime zest
and coconut macarons \$11

Valrohna Chocolate Tart

Oregon huckleberries, peanut butter sorbet
and toasted peanut crumble \$12

Tahitian Vanilla Bean Pavlova

Saint Germain macerated strawberries, blueberries
and blackberries with mint sugar \$10

Butterscotch Pudding

dulce de leche, marcona almond crumble
and salted caramel gelato \$11

Sticky Toffee Pudding Cake

candied kumquats, warm toffee
sauce and churned butter \$12

Selection of Sorbets \$8

Artisan Cheese from Brazos Valley Cheese Company Waco, Texas

served with quince paste, local honey and grilled bread
three for \$12, five for \$18

Van Sormon – cheddar rolled in vanilla, sorghum and cinnamon

White Cheddar – 2 year aged cow's milk cheddar

Truffle Gold – aged cheddar studded with Italian truffles

Ghost Pepper – aged cheddar studded with ghost peppers

Black Garlic Havarti – Texas black garlic studded havarti

Orchard Blue – cow's milk blue soaked in apple cider

Mountain Maple Brie – brie wrapped with maple leaves