

## **Desserts**

### **Cookies and Milk**

warm Valrohna chocolate chip cookies  
served with shaken Mill King Milk \$12

### **Valrohna Chocolate Tart**

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

### **Carrot Cake**

caramelized white chocolate mousse, mango,  
candied citrus and cream cheese ice cream \$11

### **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