

desserts

WILD HUCKLEBERRY MOUSSE GF 15
orange sponge, lemon curd, spruce tip sorbet

CARAMEL & APPLE ENTREMET 14
cardamom cake, hay-scented mousse, black tea caramel

SEA BUCKTHORN BROWNIE VG 14
rye, dark chocolate crèmeux, sea buckthorn & orange sorbet

FEATURE DESSERT MP
ask your server for details

CHEESE & CRACKERS N 19
artisan cheese, fig preserves, hazelnut, seeded lavash

HOUSE MADE ICE CREAM OR SORBET 4 per scoop
daily selection

GF = GLUTEN FREE

VG = VEGAN

N = CONTAINS NUT

** ALL OF OUR DESSERTS ARE PRODUCED IN HOUSE AND THUS WE USE A WIDE VARIETY OF STABILIZERS INCLUDING RAW ALCOHOL. PLEASE INQUIRE WITH YOUR SERVER AS TO DISHES THAT MAY CONTAIN TRACES OF SUCH.

thank you