

# *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*