



DESSERTS

by Pastry Chef Jamie Rentscher

CHOCOLATE TART

miso butterscotch ganache, peanut streusel
candied orange
15

CARAMEL PROFITEROLE

Wisconsin maple ice cream, salted caramel
toasted pecans
17

HERITAGE SUNDAE

roasted pumpkin ice cream, vanilla bean nougat
pie crust
14

APPLE CRISP

buckwheat-oat streusel, mascarpone-madeira ice cream
14



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	WINE
Tawny Port	14
Malmsey Madeira	16
Vintage Madeira	26
Sauternes	15

	CORDIALS/ APERITIFS
Amaretto	7
Bailey's	7
Galliano	7
Green Chartreuse	12
Kahlua	7
St. George Nola Coffee	7
Wondermint	9
Nina Amaro	6
Malort	7
Benedictine	9
Campari	9

	AMARI & DIGESTIFS
Antico	7
Aperol	7
Averna	8
Cynar	8
Fernet Branca	7
Fernet Branca Menta	8
Nonino	8
Ramazzotti	8
Sambuca	7
Grand Marnier	9

	NO-PROOF
Wonderstate Organic Coffee (Regular, Decaf)	4
RISHI ORGANIC TEA (Rotating flavors)	4

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