

Sarabeth's

DESSERTS

Lattice Topped Cherry Tart	8.50
almond ice cream, Valrhona chocolate balsamic sauce	
Napoleon Puff Pastry Igloo	8.50
filled with a light cinnamon pastry cream	
Chocolate Truffle Cake	8
layers of chocolate-orange cake, ganache, bittersweet chocolate-coffee glaze	
Meyer Lemon Meringue Tart	8.50
lemon curd, fresh vanilla bean meringue	
Warm Raspberry Bread Pudding	8.50
cream anglaise, raspberry coulis	
Sarabeth's Signature Cookies	8.50
palmier, shortbread dove, chocolate chubbie, chocolate marmalade sandwich cookie, linzer	
Flying Saucer Ice Cream Sandwich	8.50
rainbow shortbread cookies, Tahitian vanilla ice cream, caramel sauce	
Strawberry Ice Cream Sundae	8.50
coconut, handmade marshmallows, chunky strawberry sauce	

ICE CREAM

Tahitian Vanilla * Almond * Valrhona Chocolate *
*** Strawberry * Seasonal Sorbet**

8.50 Each

Pastry Chefs: Sarabeth Levine and Marcelo Gonzalez