

DESSERT

THE MENU

SWEETS

PRALINE CHEESECAKE • 12
speculoos crust, pomegranate jelly

RASPBERRY NAPOLEON • 15
vanilla chiboust cream, syrup

STRAWBERRY CLAFOUTI • 18
gelato, mint, almond (serves two)

BROWN BUTTER BROWNIE • 14
belgian chocolate brownie, banana gelato

BELGIAN CHOCOLATE MOUSSE • 11
fleur de sel, tuile

CHEESE BOARD • 15
trio of PA cheeses, jams, mustard, rustic loaf

POUSSE CAFÉ

OREMUS / tokaji, late harvest, 2018, hungary • 16
CH. ROUMIEU-LACOSTE / sauternes, 2019, france • 15
CHURCHILL'S / dry white port, nv, portugal • 14
HENRIQUES & HENRIQUES / verdehlo 10, madeira, portugal • 16
NONINO / grappa, merlot, italy • 20
CHURCHILL'S / tawny, 20, portugal • 22
DAROZE 8 YEARS / bas - armagnac, france • 18
BAPT & CLEM / calvados, france • 20
CLEMENT / select barrel, rum, france • 16
LUSTAU / oloroso, sherry, portugal • 15

COFFEES

ESPRESSO / regular or decaf • 6
CAPPUCCINO / regular or decaf, whole milk • 7
LATTE / regular or decaf, whole milk • 7
DRIP COFFEE / regular or decaf • 5

TEAS

ORGANIC EARL GREY WITH LAVENDER / black • 8
ORGANIC ENGLISH BREAKFAST / black • 8
FLORAL JASMINE / green • 8
ORGANIC CHAMOMILE BLOSSOMS / herbal • 8
ORGANIC PEPPERMINT / herbal • 8
ORGANIC IMPERIAL OOLONG / oolong • 8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.