

DESSERT

THE MENU

SWEETS

PECAN • 12

crumble, bourbon caramel, vanilla gelato

PUMPKIN BEIGNETS • 12

ricotta-pumpkin fritters, honey

ORANGE - LEMON • 12

custard, almond-orange tuile, cardamom meringue

BROWN BUTTER BROWNIE • 14

belgian chocolate brownie, banana gelato

APPLE • 14

gluhwein rice pudding, caramelized apple

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.