

Desserts

Seasonal Desserts

10.00 each

FROG HOLLOW WARREN PEAR TART
hazelnut cream, apple-pear gastrique,
cinnamon crème fraîche ice cream

TRIPLE LAYER PUMPKIN CHEESECAKE
sugar pie pumpkin, maple pecans,
pumpkin ice cream

VALRHONA CHOCOLATE BLACKOUT
manjari cream, chocolate chiffon,
cocoa nib ice cream soda

Frozen Treats

8.00 each

DISH OF HOUSE-MADE ICE CREAM
Valrhona chocolate sauce, nuts, brownie

MARKET FRUIT SORBETS
fresh fruit and almond tuile

ONE MARKET

R E S T A U R A N T

Pastry Chef: Patti Dellamonica-Bauler

Singular Sensations

"Mini" Desserts

5.75 each

Mini Platter

15.00 (3 choices)

STRAWBERRY CHEESECAKE
graham cracker crumb crust

COCONUT CREAM PIE
crème fraîche, caramel sauce

CHOCOLATE TOFFEE ALMOND
CRUNCH CAKE
vanilla ice cream

DUO OF CRÈME BRÛLÉE
vanilla bean & espresso, tiny cookies

MINT CHOCOLATE CHIP
ICE CREAM SANDWICH

BRADLEY'S BUTTERSCOTCH PUDDING
chantilly cream, pecan wedding cookie

Artisanal Cheeses

We are proud to feature a
changing assortment of domestic
hand-crafted cheeses.

Please enquire with your server
for our current selections.

single cheese 8.00
additional cheeses 4.00

*All cheeses are served with seasonal
fruit, toasted nuts, and artisanal bread.*