

DINNER DESSERTS

Seasonal Desserts

10.00 each

VALRHONA MANJARI 64%
CHOCOLATE SOUFFLÉ CAKE
mascarpone cream, fresh raspberry-Chambord
compote, milk chocolate ice cream

VALRHONA CHOCOLATE CARAMEL TART
vanilla bean salted caramel,
Tahitian vanilla bean ice cream, chocolate sorbet,

SPICY WARM GINGERBREAD
cider braised organic apples, quince compote,
cinnamon sour cream ice cream

Frozen Treats

8.50 each

HOUSE-MADE ICE CREAM
triple-fudge brownie, hot fudge, caramel and nuts

MARKET FRUIT SORBETS
fresh fruit and almond tuile

Singular Sensations

“Mini” Desserts | Mini Platter (3 choices)
5.75 each | 15.00

“PUMPKIN PIE” PARFAIT
Maple crème brulee, pecan struesel

MAUI PINEAPPLE “UPSIDE DOWN” CAKE
Tahitian vanilla bean ice cream

MEYER LEMON CHEESECAKE
candied pistachios, huckleberry sauce

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE
tiny cookies

CHOCOLATE TOFFEE
ALMOND CRUNCH CAKE

BRADLEY’S BUTTERSCOTCH PUDDING
chantilly cream

MINT CHOCOLATE CHIP
ICE CREAM SANDWICH

CARAMEL PECAN TART
vanilla ice cream

ONE MARKET

R E S T A U R A N T

Pastry Chef: Patti Dellamonica-Bauler

Artisanal Cheeses & Accompaniments

MOUNT TOWNSEND CREAMERY CAMEMBERT
organic apples & pears, walnut levain

or

CYPRESS GROVE HUMBOLDT FOG
port dried cherry compote, caramelized quince, walnut levain

or

CRATER LAKE CREAMERY BLUE
medjool date carpaccio, walnut levain

\$12