

Dinner Desserts

Seasonal Desserts

10.00 each

VALRHONA MANJARI SOUFFLE CAKE
Bailey's mascarpone, salted caramel ice cream

ROASTED PEAR GALETTE
puff pastry, frangipagne, maple pear reduction,
candied pecans, maple mascarpone ice cream

CARMELIZED BANANA CHOCOLATE TART
Valrhona Nyangbo chocolate, rum brown butter
caramel, candied hazelnuts, Tahitian vanilla
bean ice cream

ONE MARKET

RESTAURANT

Pastry Chef: Patti Dellamonica-Bauler

Singular Sensations

"Mini" Desserts

5.75 each

Mini Platter

15.00 (3 choices)

BANANA CHEESECAKE
peanut butter cookie crust,
candied peanuts

CARAMEL PECAN PIE
Tahitian vanilla bean ice cream

PINEAPPLE "UPSIDE DOWN CAKE"
pineapple caramel

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

Frozen Treats

HOUSE-MADE ICE CREAM
with hot fudge and accompaniments

MARKET FRUIT SORBETS
fresh fruit and almond tuile

8.00 each