

## Lunch 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