

DINNER DESSERTS

Seasonal Desserts

9.50 each

WARM APPLE-RHUBARB GALETTE
strawberry-rhubarb caramel,
vanilla bean ice cream

CREAMSICLE "PAVLOVA"
fresh meringues, Rising C Ranch tangerines,
crème fraîche, candied almonds,
mandarin sorbet

VALRHONA CHOCOLATE SOUFFLÉ CAKE
cognac chestnuts, vanilla mascarpone cream,
coffee ice cream

Frozen Treats

ICE CREAM SUNDAE BAR
freshly made mound of soft serve ice cream,
toppings, sauces, sweet accompaniments
9.00

MARKET FRUIT SORBETS
fresh fruits, almond tuile
8.50

Singular Sensations

"Mini" Desserts | Mini Platter (3 choices)
5.50 each | 15.00

MINT CHOCOLATE CHIP
ICE CREAM SANDWICH

LEMON MERINGUE CHEESECAKE
huckleberry sauce

DUO OF CRÈME BRÛLÉE

CHOCOLATE TOFFEE
ALMOND CRUNCH CAKE

BRADLEY'S BUTTERSCOTCH PUDDING
chantilly cream

PINEAPPLE "UPSIDE DOWN" CAKE
vanilla ice cream

VANILLA & CHOCOLATE
BANANA CREAM PARFAIT

*Please see the reverse side
of the menu for after-dinner coffees, teas,
dessert wines and spirits.*

ONE MARKET

R E S T A U R A N T

Pastry Chef: Patti Dellamonica-Bauler

Artisanal Cheeses

COW'S MILK

Cowgirl Creamery Mt. Tam
Cowgirl Creamery Red Hawk
Vella Special Reserve Dry Jack
Fiscalini Farmstead Aged Cheddar

SHEEP'S MILK

Wisconsin Sheep Dairy Cooperative Mona

GOAT CHEESES

Cypress Grove Humboldt Fog
Haystack Mountain Queso de Mano

One Cheese

with accompaniments 12.00
each additional cheese 6.00