

Desserts

Seasonal Desserts

10.00 each

ORGANIC PEACH DUMPLING

peach baked in puff pastry, fresh blackberries,
peach caramel, mascarpone ice cream

LEMON BLUEBERRY TART "BRÛLÉE"

lemon cream, organic blueberries,
lemon meringue ice cream

VALRHONA MANJARI SOUFFLE CAKE

fresh raspberry pinot noir compote, whipped
mascarpone, milk chocolate ice cream

ONE MARKET

RESTAURANT

Pastry Chef: Patti Dellamonica-Bauler

Singular Sensations

"Mini" Desserts

5.75 each

Mini Platter

15.00 (3 choices)

"NEW YORK" CHEESECAKE

fresh strawberries,
graham cracker crumb crust

CHOCOLATE CREAM TART

chantilly cream, crunchy chocolate

SONOMA APPLE CRUMB TOP PIE

blackberry sauce, vanilla ice cream

CHOCOLATE TOFFEE ALMOND CRUNCH CAKE

vanilla ice cream

TAHITIAN VANILLA BEAN

CRÈME BRÛLÉE
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