

Desserts

Seasonal Desserts

10.00 each

BING CHERRY PANNA COTTA
spiced cherry gastrique, graham cracker crust,
cherry-chocolate chunk ice cream

ORGANIC BERRY PAVLOVA
fresh berries, Valrhona Ivoire, blackberry honey,
crème fraîche, candied almonds,
strawberry-elderflower sorbet

VALRHONA MANJARI SOUFFLÉ CAKE
Ortiz organic raspberries, mascarpone cream,
chambord-black currant tea ice cream

Frozen Treats

8.00 each

DISH OF HOUSE-MADE ICE CREAM
Valrhona chocolate sauce, nuts, brownie

MARKET FRUIT SORBETS
fresh fruit and almond tuile

ONE MARKET

R E S T A U R A N T

Pastry Chef: Patti Dellamonica-Bauler

Singular Sensations

“Mini” Desserts

5.75 each

Mini Platter

15.00 (3 choices)

STRAWBERRY CHEESECAKE VERRINE
organic berries, cake “croutons”

LEMON-BLUEBERRY PUDDING CAKE
vanilla bean cream

**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

Artisanal Cheeses

We are proud to feature a
changing assortment of domestic
hand-crafted cheeses.

Please enquire with your server
for our current selections.

single cheese 8.00
additional cheeses 4.00

*All cheeses are served with seasonal
fruit, toasted nuts, and artisanal bread.*