

Palettes



CONTEMPORARY CUISINE

dessert menu

\$10

vanilla crème brûlée, fresh berries, house-made cookies

sharp's orange creamsicle ice box pie, white chocolate, raspberry compote

flourless truffle bombè, vanilla bean ice cream, salted caramel sauce

frozen lemon mousse, raspberry sorbet, honey tuile, lemon basil coulis

blueberry cobbler, crème fraîche ice cream, sliced mango, brown butter streussel

strawberry panna cotta, mini shortcake, passion fruit sauce

serving the finest espresso,
cappuccino and brewed coffee by 

regular or decaffeinated coffee \$3.00

espresso \$3.50

café macchiato \$4.00

cappuccino \$4.00