

SWEET. SAVORY. SOCIAL.

Tuesday-Thursday 11am-11pm
Friday & Saturday 11am-midnight
Sunday 11am-10pm

Vanillamore®
DESSERT KITCHEN

Dessert "Charcuterie" Boards

CHOCOLATE "CHARCUTERIE" 24.

Dark & Milk Chocolate "Salamis"
Banana Bread, Ginger-Molasses Cookies,
Chocolate Shortbread, Olive Oil Cake
Candied Orange, Candied Almonds & Hazelnuts,
Red Wine Cherries
Espresso Caramel, Coffee Hazelnut Mousse
Olive Oil, Sesame Seeds, Fleur de Sel

VANILLA "CHARCUTERIE" 24.

Vanilla Bean & Dark Chocolate "Salamis"
Vanilla Cream filled Brioche Doughnut
Chai, Vanilla & Brown Butter Shortbreads,
Ginger-Molasses Cookies
Honey Poached Pears, Thyme Marinated Strawberries
Vanilla Bean Caramel, Almond Cream
Candied Lemon, Candied Almonds & Hazelnuts

Dark Chocolate Salami: Almonds, Cranberries, Apricots & Orange Zest | **Milk Chocolate Salami:** Hazelnuts & Cherries & Shortbread Cookies | **Vanilla Bean Salami:** White Chocolate, Almonds & Apricots

Dessert Tapas

S'MORES 12.

Vanilla Bean Marshmallows
Chocolate, Vanilla & Graham Cracker Shortbreads
Espresso, Buttered Rum & Vanilla Caramel Sauces
Served with Spicy Aztec Hot Chocolate

MILK & COOKIES 10.

Snickerdoodles with Espresso Caramel
Chocolate Chip Cookies with Dark Chocolate Fudge & Sea Salt
Ginger-Molasses Cookies with Toasted Marshmallow
Served with Vanilla Malted Milk

SEASONAL DESSERT KEBABS 11.

Pumpkin Cake, Graham Cracker Shortbread, Spiced Cream Cheese, Sage
Apple Cider Doughnut, Poached Apple, Oat Crumble, Candied Pecan
Spicy Chocolate Cake, Marshmallow, Graham Cracker & Espresso Caramel

GELATO/SORBET 9.

Choice of 3 from our Daily Selection of House-made Gelato & Sorbet

Dessert Flights

CRAZY FOR CARAMEL 14.

Espresso Tartlet with Ginger Caramel Sauce & Sesame Brittle
Vanilla Malt Gelato with Caramel Popcorn & Chocolate Tuile
Bourbon Pecan Bread Pudding with Salted Caramel Gelato
Tea Pairing - Darjeeling Earl Grey 4.
Coffee Pairing - Guatemala Antigua 4/6.

TROPICAL ESCAPE 13.

Vanilla Pudding with Blueberries, Strawberry & Basil
Coconut Angel Food Cake with Pineapple & Rum Caramel
Blackberry Tartlet with Toasted Meringue & Lime Zest
Tea Pairing - Super Fruit 4.
Coffee Pairing - Cold Brew 3.

THE LEAVES ARE FALL-ING 13.

Almond Crostini with Poached Apples, Pomegranates & Honey
Salted Caramel Gelato with Cherry Orange Compote & Hazelnuts
Pear Upside-Down Cake with Vanilla Gelato & Candied Ginger
Tea Pairing - Chai Tea 4.
Coffee Pairing - Espresso 2.

CHOCOLATE OBSESSION 15.

Dark Chocolate Cake with Almond Cream & Espresso Caramel
Spicy Chocolate Ganache Tartlet with Hazelnuts & Sea Salt
Chocolate Chip Cookie Sandwich with Fudge & Malted Milk
Tea Pairing - Chai Tea 3.
Coffee Pairing - Guatemala Antigua 4/6..