

The Park

BISTRO & BAR

DESSERT

each \$8

organic straus soft serve ice cream

affogato, chocolate sauce, espresso, biscotti

skillet baked brownie

chocolate covered ice cream, toasted marshmallow,
candied peanuts

baba au rhum

classic french baba cake, pineapple, vanilla chantilly cream,
plantation pineapple rum

“caramel popcorn”

popcorn infused mousse, caramel cremeux, vanilla sponge

yuzu-lime tart

blueberry, vanilla ice-cream, parmesan reggiano

butterscotch pot de crème

sea salt and house-made snickerdoodle cookie

chocolate plaisir

warm chocolate lava cake, coffee mousse,
espresso gelato, cocoa nibs

trio of sorbets \$6

seasonal selection

farmhouse cheese plate \$17

cow, sheep, goat's milk cheeses,
grilled bread and accoutrements