**DESSERTS**



**LAVENDER CRÈME BRULEE**

 Vanilla Shortbread, Blackberry Jam

**PORTUGUESE BREAD PUDDING**

 Madeira Caramel, Currants, Chantilly Cream

**DARK CHOCOLATE MOUSSE**

Beet Cake, Raspberry Violet Coulis, Marcona Almond, Raspberry Sorbet

**MILL’S SUNDAE**

Malted Vanilla and Salted Caramel Ice Cream,

Espresso Fudge Sauce, Chocolate Chip Cookie Crumble,

Cardamom Coffee Cream, Fudge Brownies

**OLIVE OIL CAKE**

Lemon Curd, Strawberries, White Chocolate Labneh Cremeux,

Pistachio Streusel, Basil Ice Cream

**SEASONAL SORBET TASTING**

Raspberry, Blackberry, and Strawberry Rose

**Samantha Del Arroyo**

Executive Pastry Chef

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