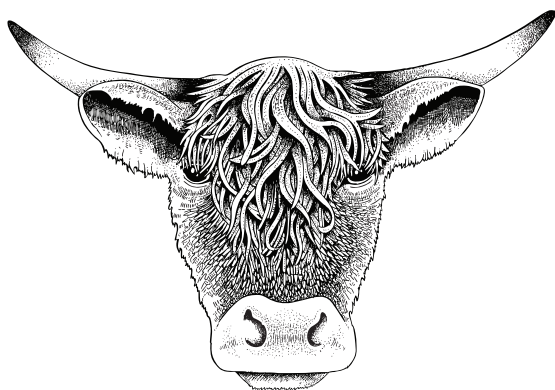


SALT&CHAR



DESSERT



OCTOBER 2018

DESSERT

Pumpkin Pie S'more	\$14
cardamom graham cracker, pumpkin mousse, ginger & tahitian vanilla marshmallow, whiskey caramel, candied pepitas	
Hazelnut Financier Cake	\$14
brown butter cake, praline chocolate mousseline, candied butternut squash, smoked pecan, feuilletine	
Pistachio & Cranberry Brûlée	\$12
chocolate sable, cranberry gelée, milk chocolate crémeux, pistachio "candy"	
Morello Cherry & Pink Lady Apple Cobbler	\$12
vanilla crème, oat streusel, marscarpone sage ice cream	
Cheesecake Lollipops For Two	\$19
reese's, coffee toffee crunch, white chocolate pistachio, raspberry whipped cream	

APRÈS DINNER COCKTAILS

Hot Toddy	\$12
benchmark, honey, lemon	
Espresso Martini	\$14
tito's, deathwish, cold brew	
Irish Coffee	\$12
jameson, cold brew, demerara, whipped cream	
Avenue Of The Pines	\$12
jagertee, domain canton, demerara, orange bitters, prosecco	

KRU COFFEE

Espresso	\$4
Macchiato	\$4.50
Americano	\$4
Cappuccino	\$5
Café Latte	\$5
Mocha	\$6
Hot Chocolate	\$6

SARATOGA TEA & HONEY

All Selections

\$4.50

GREEN

Genmaicha Matcha & Sensa

notes of grass with natural sweetness of rice

Long Jing Bay Ye

herbal, floral, hints of biscuits & nuts

OOLONG

Dong Ding Mr. Nen Yu

fragrance of berries & honey with a tropical fruit finish

BLACK TEA

Earl Grey

italian bergamot; highly aromatic citrus

Assam Halmari

aroma typical of tobacco, malt & fruit

HERBAL

Crimson Berries

currant, cranberries, hibiscus & elderberries

Chamomile

earthy with hints of apple & flowers

Lemon Verbena

pure, fruity, lemon notes

Peppermint

bright, lively & refreshing

SCENTED

Salt & Char Blend

hints of orange, lemongrass, ginger & rose

La Provençal

mint, rosemary, lemon balm & lavender

