

# the farmer's daughter

BAR & RESTAURANT

## Dessert

12

gluten free (gf) | nut free (nf) | dairy free (df)

### BLACK TIE

death by chocolate, white chocolate sauce, cocoa nib ice cream (nf)

### PUMPKIN TART

caramelized puff pastry, candied pepitas, cranberry gel

### TROPICAL ISLAND

pineapple chip, toasted coquitos, lychee consommé (gf, nf, df)

### SPICED BAKED CUSTARD

butterscotch poached pears, cassis gel, brown sugar tuile (nf)

### CANDY APPLE

caramelia chocolate ganache, slow poached caramel apples, apple brandy gelée (nf)

### HAZELNUT S'MORES

brûléed mallow fluff, chocolate hazelnut mousse, praline caramel

## chilled selections

11

Each chilled selection is served with seasonal fruit and an ice cream cone

### SORBET

Blood Orange, Lemon, Raspberry, Passion Fruit

### ICE CREAM

Vanilla, Chocolate, Strawberry, Salted Caramel

## after dinner drinks

PROUDLY SERVING LAVAZZA

ESPRESSO / 4

LATTE / 5

CAPPUCCINO / 5

FRESHLY BREWED COFFEE / 3

ASSORTED HOT TAZO TEA / 3

IRISH COFFEE / 11

Jameson, freshly brewed coffee, whipped cream

NUTS & BERRIES / 10

Frangelico, Chambord, freshly brewed coffee, whipped cream

LIQUEURS / 9

Limoncello, Sambuca, Bailey's Irish Cream