

~ Dessert ~

Lemon Ice Box Tart 7

Blackberries / whipped cream

Seasonal Fruit Cobbler 8

Sour cream ice cream-blueberry terrine

Strawberry Cheesecake “Shortcakes” 7

3 mini bites/strawberry-mint shake

Warm El Rey Chocolate Cake 8

Salted caramel sauce/malted milk ice cream

Moody’s Famous S’mores 6

3 campfire size smores!!

Crafted by Pastry Chef Lindsay Morgan

~ Cheese ~

5 per piece

Tomme de Montagne, Pyrenees, France (Cow) ~ Nut Honey

Beer washed rind, firm, nutty, mushroomy and creamy

Tomette d’Helette, Basque, France (Sheep) ~ Medjool Dates

Aged four months, semi-soft, floral- herbaceous flavor

Sofia, Greenville, Indiana, U.S.A. (Goat) ~ Strawberry/Blood Orange Jam

Marbled with ash, fine and silky

Mighty Leaf Tea

Organic Black Tea ~ Early Grey, Himalayan Peak
Darjeeling and English Breakfast

Herbal Infusion Tea ~ Organic Verbena Mint and
Chamomile Citron

Green Tea ~ Jasmine Mist and Green Tea Passion

We proudly serve!

Schokinag German Drinking Chocolate ~ Illy Italian
Espresso & Coffee