



Marché aux Fleurs

Desserts

Housemade Ice Creams or Sorbet (3 scoops) with Cookie 7.5
Tahitian Vanilla, Rum Raisin, Huckleberry or Coffee-Toffee
Kiwi Sorbet or Lime or Persimmon Sherbet

Vacherin Ice Cream Sundae, Guittard Chocolate Sauce, Toasted Almonds,
Coffee-Caramel Ice Cream 8

Butterscotch Pot de Crème, Chocolate Sablé Cookie 8

Spice Cake, Candied Ginger, Meyer Lemon Ice Cream 8

Warm Chocolate Truffle Cake, Hazelnuts, Tahitian Vanilla Ice Cream 9
(please allow 20 minutes)

Everona (sheep) membrillo, Parmigiano organico (cow) aged balsamic

Artisan Cheese Plate, served with grilled bread 6 each (all 4
for 20)

Cyprus Grove "Bermuda Triangle" (goat), Humbolt – spiced prunes

Soft ripened and double-rinded with ash and surface ripening, the flavor is earthy yet mild; the texture becomes creamier with age

Jasper Hill Farm "Constant Bliss" (cow), Vermont - plum paste

Made in the style of Chaource, this amazing cheese is super-rich and buttery, with a bloomy rind. It is made

with the fresh, uncooled milk from the evening's milking of the farm's Ayrshire cows

Belwether Farm's San Andreas (sheep), Sonoma – membrillo

San Andreas is made in the style of a Tuscan pecorino. It smooth, creamy, and mild with a refreshingly sour finish

Parmigiano Organico (cow) - aged balsamic

Tracing Parmigiano-Reggiano's history back seven hundred years to 1344, the first recorded reference to the

famous Italian cheese is in a purchasing ledger for a Florentine Prior's Refectory. Made according to the same recipe for over eight hundred years, real Parmigiano-Reggiano can be made only in specific regions from mid-April to mid-November. This ensures that the milk used comes from cows who were pastured on fresh local grass. The cheese is hard, grateable, and sometimes crunchy with deep, rich flavors