

Marché aux Fleurs

Desserts

Housemade Ice Creams or Sorbet (3 scoops) with Cookie 7.5
Tahitian Vanilla, Lavender Chip, Pistachio or Coffee-Caramel Ice Cream
Kiwi Sorbet or Spiced Persimmon Sherbet

Vacherin Ice Cream Sundae, Guittard Chocolate Sauce, Toasted Almonds,
Coffee-Caramel Ice Cream, house-made maraschino cherry 8

Butterscotch Pot de Creme, Chantilly, Shortbread Cookie 8

Warm Chocolate Truffle Cake, Hazelnuts, Tahitian Vanilla Ice Cream 9.5
(please allow 20 minutes)

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

Valsetz (goat), Oregon – quince membrillo

Valsetz is a fresh, light-textured, rindless goat cheese that is similar to creamy and tangy with mild and fresh complex flavors.

St. Nectaire (raw cow), Auverne, France – plum preserve

Slightly firm yet supple straw-yellow. It is fruity and acidic with a raw rye straw aroma

Ombra (pastured sheep), Catalunya, Spain – pistachio honey

This aged sheep milk cheese from Catalunya, Spain is mild, yet full-flavored. The finish is sweet and lingering with hints of caramel. Sometimes the paste can develop nutty crystallized protein deposits that add a toothsome texture and a fun mouthfeel.

Parmigiano Reggiano Organico, Emilia Romagna (raw cow)

Claims have been made -- and not challenged -- that Parmigiano-Reggiano has been 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, which heighten any food it graces.