

Scratch made by our in house bakery team upstairs in the Trombone Bakery

Trombone Bakery Desserts

B-A-N-A-N-A Pudding

bananas, salted caramel, house made vanilla wafers, diplomat creme. / 14

Chocolate Chess Torte

rich Valrhona chocolate cake, housemade cherry jam, chocolate ganache, chantilly. / 14

Olive Oil & Sourdough Bread Pudding

olive oil custard, salted caramel, house vanilla bean ice cream. / 12

Espresso Panna Cotta

Tusk Coffee local-roast infusion, sugar cookie crumble, chantilly. / 11

Vanilla Bean Ice Cream

two scoops of house made ice cream, caramel sauce. / 8

Seasonal Sorbet

two scoops of house made sorbet. / 7

Dessert Wine

Royal Tokaji, Late Harvest, Tokaj, Hungary - 3oz, 2018	14 70
Pierre Ferrand, Pineau des Charantes, France - 3Oz, MV	14 70
Taylor Fladgate, 20 Year Tawny Port, Portugal - 3oz, MV	22 120
Fonseca, Late Bottled Vintage Port, Portugal - 3oz, 2018	14 70
Château Nairac, Barsac, Sauternes, France, 2eme Cru Classé - 3oz, 1995	35 135

Dessert Cocktails

Signature Espresso Martini - vodka, housemade cold brew, vanilla syrup, velvety cold foam. / 16

Honey Pot - brown butter bourbon, vanilla liqueur, cinnamon honey simple, cold foam, orange zest. / \$14

Banana Man Brew - apple brandy, dark rum, cachaca, banana liquor, cream of coconut, house cold brew, & cinnamon. / 15

Pillow Mint - brandy, creme de cacao, creme de menthe, vanilla cold foam & nutmeg. / 15

Pink Flying Squirrels - strawberry gin, frais de bois, creme de cacao, coconut cream, lemon & rose water. / 14