



SPRING & SUMMER 2012
DESSERTS



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by Sue Zemanick	Chocolate Malt Semi Freddo peanut butter fudge, toasted marshmallow, graham cracker crumbles, ganache, salted caramel	\$10
by Alex Seidel	Fruition Farms Ricotta Cheesecake pickled rhubarb and cranberry chutney, almond granola	\$10
by George Mendes	Caramelized Brioche cinnamon crème fraiche ice cream blood orange gel, sautéed apples	\$10
by James Lewis	Crispy Zeppole colorado honey mascarpone cream, sicilian pistachio brittle & glaze	\$10
	Field Strawberries chili spiced chocolate sorbet, pine nut lace cookie, rhubarb glaze	\$10
	Selection of Local and Artisan Crafted Cheese	\$15

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