

Arethusa al tavolo

All you need is love. But a little chocolate now and then doesn't hurt. *Charles M. Schulz*

Desserts

All desserts are made in house, with our own

Arethusa Farm Dairy Products

12

“Oeufs a la Neige”

Trio of Whipped Ganache: Mango, Strawberry Melba, Dark Chocolate,
Orange Crème Anglaise, Matcha Financier Crouton

Orange Hazelnut Torte

Coffee Mousse, Caramelized Milk Chocolate Ganache,
Sweet Chip Ice Cream

Sugar-n- Spice Churros

Spiced Chocolate Fondue, Dulce Leche Panna Cotta, Almond Meringues

Lemon Almond Tart

Rhubarb Jam, Lemon Curd, Strawberry Ice Cream, Blood Orange Caramel

Chocolate Trio

Valrhona Dark Chocolate Mint Cake,
Double Chocolate-Gianduja Pot de Crème,
Milk Chocolate Raspberry Cake, Maple Milk Foam

Strawberry-Rhubarb Shortcake

Honey Cake, Strawberry Yogurt Crema
Muscat Grapes, Rhubarb Sorbet, Pistachio Crunch

Arethusa Farm Dairy Artisan Cheeses 18/26

Quince Pâté de Fruit, Roasted Nuts, Fresh Honeycomb, Rye-Sourdough Crackers

Arethusa Farm Dairy Ice Creams 4.50/per

Chocolate, Vanilla, Strawberry, Coffee, Mint Chip, Maple Walnut,
Sweet Cream Chocolate Chip, Raspberry, Toasted Coconut Almond

Pastry Chef: James Arena

Thoroughly cooked meats, poultry, seafood, and shellfish reduce the risk of food borne illness