

EST. 2016

# GASTRONOMY

KITCHEN BY *Cirella's*

THIRD EDITION | DESSERT

## — SWEET GASTRONOMY —

FROGURT | 6 <sup>GF</sup>

// toppings {\$1 each} \\

almonds | candied walnuts | walnuts | carob chips | peanut butter chips  
caramel sauce | chocolate syrup | honey | melba sauce | coconut | cranberries | raisins  
granola | graham cracker | fresh fruit | rainbow sprinkles | chocolate sprinkles  
cocoa puffs | fruity pebbles | rice krispies | crumbled oreo | heath bar

FRESH FRUIT | 8  
seasonal berries

PAPER BAG FRIED OREOS | 8  
crème anglaise

CHOCOLATE SKYSCRAPER FOR TWO | 16  
layers and layers of chocolate, whipped cream, chocolate sauce

WILD BERRY COBBLER A LA MODE | 10  
fresh berries, brown sugar crumble, vanilla ice cream

BREAD PUDDING | 12  
warm bourbon bread pudding, chocolate ganache, fresh cream

AMERICAN CHEESECAKE | 10  
crushed heath bar, chocolate sauce, caramel

SMORES MELT DOWN | 12  
layers of brownie, graham crackers, chocolate ganache, toasted marshmallow

GASTRONOMICAL SUNDAE | 25  
vanilla, chocolate, cookies & cream ice cream, chocolate chip cookies,  
fried oreos, crushed waffle cone, colored sprinkles, cherries, whipped cream

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## — HOT —

COFFEE | 2.5  
TEA | 2.5  
HERBAL TEA | 3.5

ESPRESSO | 4  
DOUBLE ESPRESSO | 7

CAPPUCCINO | 5  
LATTE | 5  
HOT COCOA | 3

## — CHILLED —

ICED COFFEE | 3  
SPECIALTY ICED TEA | 4.5      SPECIALTY LEMONADE | 4.5

## — FINISHERS —

### {COGNAC}

HENNESSY VS  
HENNESSY VSOP

### {PORT}

COCKBURN'S TAWNY 10 YEAR  
SANDEMAN 10 YEAR  
DUCK WALK BLUEBERRY L.I.

### {SHERRY}

HARVEY'S BRISTOL CREAM

### {GRAPPA}

NONINO MOSCAT