

ristorante e bar
alto

SWEETS

GONDOLINO *vanilla crème brûlée, chocolate dipped gondola, fresh berries*

CHOCOLATE ORANGE MOUSSE CAKE *gianduja mousse, candied orange peel, chocolate basil glaze*

ESPRESSO MASCARPONE *espresso mousse, mascarpone cream, almond-brown butter cake*

PEACH CROSTATA *local honey, goat cheese, white chocolate*

SWEET REPUBLIC ICE CREAM *madagascar vanilla, belgian chocolate, honey lavender, peaberry espresso
coconut sorbet, basil lime sorbet*

DESSERT SELECTIONS 8

MARTIN NAKATSU | Executive Pastry Chef

