

DESSERT

PB & J

spent grain chocolate crisp, peanut butter mousse,
house-made jam, chocolate ganache,
warm vanilla milk 8

BREAD PUDDING

strudel topping, Cornell Dairy vanilla ice cream, peaches,
whiskey caramel sauce 8

CARROT CAKE

cream cheese icing, pineapple rum sauce 8

COFFEE FLAN

macerated strawberries, crisp phyllo 8

MANGO SORBET

warm coconut and banana poppers 8

NIGHTLY DESSERT SPECIAL

dessert created by tonight's student management team,
ask server for details.

BEVERAGES

HOT CHOCOLATE 3

STARBUCKS RESERVE COFFEES

FRENCH PRESS 3 / 5

microblend 21 [candied citrus flavors enrobed in dark chocolate]
tanzania shiviwaka [green apple notes and caramel sweetness]
decaf costa rica hacienda alsacia [citrus and milk chocolate flavors]

ESPRESSO- BASED

microblend 11 [jammy berry notes with a rich mouth feel]
decaf costa rica hacienda alsacia [citrus and milk chocolate flavors]

ESPRESSO 3

LATTE or CAPPUCINO 4

HARNEY & SONS TEA

earl grey, english breakfast, chamomile, pomegranate, green
sencha, mint, decaf black 2