

COFFEE & TEA

Harney & Sons Hot Tea Selection 4

Hot Chocolate 4

Mocha 5

Bostons Best Coffee (Regular/Decaf) 3

Espresso (Regular/Decaf) 4

Cappuccino (Regular/Decaf) 5

**Served w/House Biscotti, Cocoa Powder, & Swizzle Stick*

Latte (Regular/Decaf) 5

**Served w/House Biscotti & Swizzle Stick*

DESSERTS

Vanilla Bean Crème Brûlée 9

Ginger shortbread, Fresh Berries

Maple Pecan Tartlet 9

Pecan Tart, Fresh Whipped Cream, Pecan Dust,
Maple Drizzle

Lemon Chiffon Cake 9

Raspberry Preserves, Buttercream Frosting

Brownie Waffle Sundae 9

Vanilla Ice Cream, Rum Caramel, Hot Fudge,
Luxardo Cherry

Cheesecake du Jour 9

Please Ask Your Server

MINIS

Coconut Macaroon Truffle 4

Chocolate Ganash & Sliced Almonds

Blueberry Panna Cotta 4

Blueberry Compote, Struesel Crumble

Assorted Ice Cream & Sorbet

\$3 per scoop



Granite Restaurant & Bar

Pastry Chef – Samantha Hackney

Executive Chef – Daniel Dionne

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