



STE Desserts 2024

Desserts

Ricotta Cheesecake – Biscoff crust, berry jam, lemon

Basque Burnt Cheesecake – cream & berry jam

Matcha Mochi Butter Cake – fresh cream

Yuzu-Caramel Flan – sea salt, citrus zest

Chocolate-Walnut Torta – sea salt, bitter cocoa, fresh cream

Coconut Cassava Cake – chinotto, cream

Olive Oil Cake – Cointreau, berries & cream

Blueberry Cobbler – buttermilk biscuit topping, fresh cream, lemon zest

Dark Chocolate & Walnut Cookies – sea salt

Rum-Butter Cake – fresh cream, over proof rum

Tiramisu – rum, cold brew, orange liquor

Dark Chocolate Mousse – sea salt, hazelnuts, cherries

Peaches & Lillet – lemon basil, mascarpone (*late summer*)