

# TRUMMER'S DESSERT MENU

APRICOT STRUDEL 9

*goat cheese, honey, lemon zest, vanilla chantilly*

BASQUE STYLE "BURNT" CHEESECAKE 9

*Harry's Berries strawberries, marcona almonds, sherry syrup*

MILK CHOCOLATE TART 9

*torched cinnamon meringue, espresso caramel, hazelnuts, cocoa nibs*

TRIO OF SORBETS 9

*grapefruit, yuzu-cherry, blackberry-meyer lemon*

TRIO OF ICE CREAMS 10

*nutella-chocolate mocha, pistachio, strawberry*

ARTISANAL CHEESE PLATE 16

*Chef's selection of three cheeses, blackberry jam, crostinis*

EST. 2009

CLIFTON, VA

**Espresso Martini 12**  
*stoli vanilla, kaluah,  
grand marnier, fresh  
espresso*

**Irish Coffee 10**  
*jameson & sugar in the  
raw set on fire &  
topped w/coffee and  
fresh whipped cream*

LATTE 5.50

AMERICANO COFFEE 4.50

CAPPUCCINO 5.50

ESPRESSO 4.50

COFFEE 3.50

HARNEY & SONS TEAS 3.50

PARIS

HOT CINNAMON SPICE

JASMINE

ORGANIC EARL GREY SUPREME

JAPANESE SENCHA GREEN

RASPBERRY HERBAL ( CAFFEINE FREE )

LEMON HERBAL ( CAFFEINE FREE )

EGYPTIAN CHAMOMILE ( CAFFEINE FREE )

*\*All Teas are Certified Kosher and Fair Trade Certified*