

W.A FROST AND COMPANY

DESSERTS

Exec Pastry Chef: Andrew Dinsmore

IN BLOOM / \$13

Matcha Sponge Cake + Vanilla + Strawberry +
Peach Cream + Edible Flowers

Suggested Pairing: Sauternes, Chateau Tuyttens / \$10

VANILLA CRÉME BRÛLÉE / \$13

G.F. Almond Sable Cookie +
Lemon Cremeux Whip + Blackberry

Suggested Pairing: Pineau des Charentes, Gilles Brisson / \$10

PANNA COTTA / \$13

Coconut Panna Cotta + Strawberry +
Almond Streusel + Mint

Suggested Pairing: Moscato d'Asti, Elio Perrone Sourgal / \$11

JASMINE / \$13

Almond Cake + Yogurt Mousse +
Grapefruit + Jasmine Tea

Suggested Pairing: Chardonnay, MacRostie / \$18

CHOCOLATE TART / \$15

Dark Chocolate Cream + Raspberry Mousse +
Coconut + Hazelnut Crunch

Suggested Pairing: Porto, Warre's Optima 10yr Tawny / \$12

TAKE HOME DESSERTS \$ 8

DARK CHOCOLATE RASPBERRY FROST BAR

MILK CHOCOLATE CARAMEL FROST BAR

WA Frost adds a 6% Hospitality Fee to all guest checks in order to support fair wages across our entire team. Pursuant to Minnesota Statute Section 177.23, this hospitality fee is not a gratuity for employee service. A gratuity is not required and is discretionary given the presence of this charge.

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DESSERT WINE

- Moscato d'Asti, Elio Perrone Sourgal / \$11
Pineau des Charentes, Gilles Brisson / \$10
Four Grapes, Pedroncelli / \$14
Porto, Warre's Optima 10yr Tawny / \$12
Porto, Warre's Warrior / \$12
Porto, Dow's 20yr / \$20
Sherry, Lustau Oloroso / \$10
Sauternes, Chateau Tuyttens / \$10
Ratafia Champenois, Dumangin / \$12

ESPRESSO

- Single / \$3
Double / \$6
Cappuccino / \$7
Latte / \$8

TEAS / \$6

*LOCALLY SOURCED BY:
SPICE OF LIFE TEA SHOP, ST. CLOUD, MN*

- Herbal(Decaf) / Sangria or Golden Hour
Black / Minnesota N'Ice or Blood Orange
Oolong / Jasmine Orchard or Forest Rain
Green / Lemon Love
White / Eternal Spring