



MICHAEL'S + TABLE

SINS 8

CORNFLAKE CRUSTED COCONUT CREME PIE

*white chocolate, macadamia nuts, honey,
dark coffee balsamic, chantilly crème*

MISTER JOSEPHINE'S VINEGAR CUSTARD PIE

CARMEN'S FLAN DE QUESO

IAN'S MOKA TOKA LAKTA YAYA *chocolate bread pudding*

LEMONCELLO ICE

fresh berries, olive oil poundcake

+TABLE KEY LIME PIE *chantilly crème*

MEDITERRANEAN GELATO (CHOOSE ONE - OR A TRIO TASTING)

*cucumber, dill & mint
campari & grapefruit
orange, honey, coriander & cinnamon
basil & olive oil*



COFFEE 2.50
ESPRESSO 3.50
CAPPUCCINO 4.50
CAFÉ AU LAIT 4.50

Tanisha Barron, PASTRY CHEF



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LIQUEURS

FRANCE

B&B

X RATED

HPNOTIQ

CHAMBORD

COINTREAU

GRAND MARNIER

REMY MARTIN VSOP

ST. GERMAIN DOMAINE DE CANTON

SCOTLAND

DRAMBUIE

IRELAND

BAILEY'S IRISH CRÈME

JAMAICA

TIA MARIA

SOUTH AFRICA

AMARULA

ITALY

CAMPARI

GALLIANO

SAMBUCCA

LEMONCELLO

FRANGELICO

MEXICO

KAHLUA

PATRON CITRONAGE

JAPAN

MIDORI

UNITED STATES

PAMA

CRÈME DE MENTHE

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PATRON CITRONAGE

JAPAN

MIDORI

UNITED STATES

PAMA

CRÈME DE MENTHE

GODIVA WHITE

GODIVA DARK