

dessert at a toute heure

andrea & jim carbine, owners

jessica knik, pastry chef

[dessert plates] add a scoop of house-made ice cream for \$1

spring fruit cobbler with strawberries & garden rhubarb under a lattice pastry top, finished with a scoop of rose-water ice cream // 12

tender rhubarb crumb cake, paired with a scoop of lemon-zest frozen yogurt & a rhubarb coulis // 10

creamy ricotta tart, baked into a sweet pastry crust, with spring berries & berry sauce, vanilla whipped cream // 9

salted butterscotch pudding, rich & creamy, paired with an oatmeal butterscotch cookie and vanilla whipped cream // 9

the ath killer brownie sundae, with a chocolate dulce de leche brownie base, cocoa nib ice cream, and a dulce de leche sauce // 11

chocolate PB trifle...with rich fudge cake, peanut butter mousse, decadent chocolate sauce, and peanut butter cookie crumbs // 11

snickerdoodle ice cream sandwich, with cinnamon ice cream wedged between two tender snickerdoodle cookies, on its own // 4 or, with a cold milk shooter // 5

ath's warm baked chocolate chip cookie, on its own // 3 or with a cold milk shooter // 4

[dessert drinks]

the ath bicherin: a double shot of dark espresso, cold cream & dark chocolate layered together (regular or decaf) // 6

the ath affogato: a double shot of dark espresso poured over a scoop of sweet cream ice cream (regular or decaf) // 6

blueberry spritzer ice cream soda: house-made blueberry syrup, a scoop of mascarpone ice cream, and a spritz of soda, finished with a dollop of whipped cream // 6

[ice creams, hand-made at ATH]

scoop // 2ea or 3 scoop tasting // 6

sweet cream
cinnamon
mascarpone

chocolate cocoa nib
lemon zest frozen-yogurt

blueberry pie
rose water

*if you have allergies or dietary concerns, please inform your server.
please note, a 20% gratuity will be added to all parties of 5 or more.*

www.atouteheure.com