

AMATERRA

FOR THE LOVE | OF THE EARTH



Dessert Menu

Chocolate Layer Cake <i>GF</i> Chocolate ganache, pinot-rosé cherries, lemon	\$12
Market Strawberries & Olive Oil Cake <i>GF</i> Whipped crème fraîche, saffron, basil	\$12
Seasonal Stone Fruit Galette <i>GF</i> Old fashioned vanilla ice cream, hazelnut brittle, dulce de leche, bee pollen	\$12
Coconut & Caramel Flan Lemongrass granita, lime leaf, basil	\$13
Seasonal Ice Cream or Sorbet <i>GF</i> 2 scoops	\$7

6-22-2022

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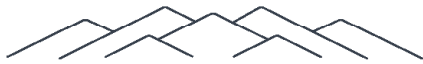
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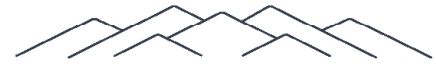
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