

This Evening's Desserts at Tapawingo

Pastry Chef Marit Kaszubowski
Breads, Chef Paul Bradley

Warm Brioche Doughnuts

Vanilla crème anglaise, fresh berries and a lemon mint soda 7

Dark Chocolate Mousse Dome

Creamy white chocolate center, orange cookie and strawberries 8

Melange of Blueberry with Almond Ice Cream

Almond cookie, blueberry compote 7

Vanilla Lemon Panna Cotta

Dark chocolate financier, mixed fruit 7

Chef Pete's Warm Michigan Rhubarb Cobbler

Fresh strawberry ice cream 7

Seasonal Cheese Plate

Irish Cahill Porter, Paprika Smoked Cheddar, Ubriaco Grape Must Cheese
Whole wheat cracker, spiced pecans, fresh seasonal fruits and berries 10

Selection of sorbet and ice cream 6

Sorbet: Mango, raspberry, lemon

Ice cream: pistachio, strawberry, vanilla, caramel

Specialty Teas 4

Double Bergamot Earl Grey, Assam, Black, India
Delight Caffeine-Free

Rooibos Raspberry

Jasmine Pearls, Green, China

Darjeeling, Wonder Tea 2003

Cherry, Japanese Sencha, Green, Japan
Flowers, Caffeine-Free

Egyptian Chamomile

Ti Kuan Yin Monkey Picked, Semi Black

Arabica Coffee 4 - Espresso 4 - Cappucino 5

Tapawingo summer lunches begin June 24, Tuesday through Saturday

Owner Chef Harlan Peterson