

WANDA

DESSERT MENU

SWEETS

Gratin d' Fruit

vanilla ice cream, macerated fruit, champagne sabayon

\$11 GF

Flourless Chocolate Cake "Miroir"

raspberry, dulce de leche

\$11 GF

Creme Brulee

inquire about our daily offerings,
featuring fresh seasonal ingredients

\$11 GF

Ginger Rosemary Olive Oil Cake

miso pear jam, chantilly, sesame brittle

\$11

Blackberry Walnut Tart

vanilla ice cream

\$11

Haagen Das Ice Cream

vanilla bean, dulce de leche

\$8

GF: *Gluten-Free*



BOTTLES

LOCALLY SOURCED WINES FROM THE WHITE HORSE WINERY

Hammonton, NJ

2019 Painted White

AROMA: Honeydew & White Peach

PALATE: Light & Dry

FINISH: Refreshing

\$24

WHW Custom Rosé

AROMA: Raspberry & Strawberry Jam, Fresh Watermelon

PALATE: Pomegranate & Cranberry, Ripe Juicy Strawberry

FINISH: Bright

\$21

2018 Cabernet Franc

AROMA: Ripe Black Cherry

PALATE: Pomegranate & Black Pepper

FINISH: Long & Complex

\$44

Charger

AROMA: Ripe Blueberry & Baking Spices

PALATE: Blackberry Jam & Dark Chocolate

FINISH: Smooth & Enjoyable

\$26

Host Your Next Party With Wanda!

- Off-Premise Catering
- Private Dinner Parties
- Office or Birthday Parties

Inquire For More Details & Booking Options.