

# GATSBY

## SWEETS

By

*Mah Ze Dahr*

### HEAVENLY CHEESECAKE | \$9 ☐

graham cracker crust, seasonal fruit, whipped cream

### WATERGATE CAKE | \$9

coconut cake, vanilla diplomat cream, candied pecans, pistachio icing

### DEVIL IN GANACHE | \$9 ☐

devil's food cake, chocolate ganache, whipped cream

### APPLE CRUMBLE PIE | \$10 ☐

granny smith apples, brown butter streusel, vanilla ice cream

### TIN ROOF SUNDAE | \$9 ☐🌿

vanilla ice cream, caramel sauce, spanish peanuts,  
whipped cream, valrhona hot fudge

### MILKSHAKES | \$8 ☐🌿

Choice of:

Vanilla, Strawberry, Black + White

*malt* + \$1 (contains gluten)

### ICE CREAMS & SORBETS ☐🌿

single scoop | \$3    three scoops | \$8

Ice Cream:

Vanilla, Strawberry, Chocolate

Sorbet: ♡

Coconut, Lemon



VEGAN



VEGETARIAN



GLUTEN FREE

SUMMER 2022

EXECUTIVE PASTRY CHEF:  
CATHERINE FLAHERTY

A **KNEAD** RESTAURANT  
PROBABILITY • DESIGN



# GATSBY

## TEA

PALAIS DES THÉS

BIG BEN BREAKFAST

THÉ DES LORDS

THÉ DU HAMMAM

VIVE LE THÉ!

ROOIBOS DES VAHINÉS DECAF

INFUSION DE MENTHE DECAF

\$4

## COFFEE

La COLOMBE  
COFFEE ROASTERS

DRIP	\$4
ESPRESSO	\$4
CAPPUCCINO	\$5
LATTE	\$5

## DESSERT WINE

**TAYLOR FLADGATE, 'LATE BOTTLED VINTAGE'** \$10 / \$80

Touriga Nacional  
Port, PT / 2014

**THE RARE WINE CO, 'BOSTON SPECIAL RESERVE'** \$14/ \$112

Bual  
Madeira, PT / NV