

Dessert

so the BANANA said to the PEANUT 9

banana bread, bananas foster mousse,
milk chocolate ganache, peanut butter

COFFEE and HAZELNUTS 9

gianduja ganache, praline, caramel,
coffee foam, orange pearls

APPLE and CELERY meet in secret 8

baked apples, coconut panna cotta, puff pastry,
celery root caramel, walnut gelato

the BERGAMOT, the RASPBERRY, and the ROSE 8

bergamot custard, dark chocolate, kataifi,
raspberry rose sorbet, bergamot gel

TWIX'T BAR 14

foie gras mousse, sable, caramel,
guanaja dark chocolate

ICE CREAM or GELATO or SORBET 7

flavors are the product of Ben Robison's imagination.
hence, they change more frequently than Michigan's weather.
ask for details

BEN ROBISON uses VALRHONA chocolate

D E S S E R T

L O C A L

JOE VAN WAGNER

BEN ROBISON

Teas

BLACK

GOLDEN YUNNAN 3.00 (STEEP 4 MINUTES FIRST INFUSION, 5 MINUTES SECOND INFUSION)

from an heirloom varietal, Mengku, grown in the Wa Shan Ecological Tea Garden of the southern Yunnan, the oxidized leaves and golden buds give a rich, malty cup with hints of cracked pepper, chocolate, plum, and raisin, all riding an almost jam-like sweetness. Strong enough for milk and sugar, should you be so inclined. Certified USDA Organic.

EARL GREY 3.00 (STEEP 4 MINUTES FIRST INFUSION, 5 MINUTES SECOND INFUSION)

a blend of Dian Hong from China's Yunnan, rich black tea leaves from the Assamica gardens of northern Thailand, and the essential oils from the first pressing of the bergamot from Reggio di Calabria. Smooth and alive, with the citrus and floral elements from the sour Mediterranean orange. All the components of this blend are certified USDA Organic.

GREEN

JADE CLOUD 3.00 (STEEP 3 MINUTES FIRST INFUSION, 4 MINUTES SECOND INFUSION)

from the Hubei province of China, this hand-harvested green tea is a combination of steamed, baked, and oven-roasted lots, resulting in an extremely balanced and refined cup that remains lively and yet deliciously elegant. Fair Trade and certified USDA Organic.

JASMINE 3.00 (STEEP 3 MINUTES FIRST INFUSION, 4 MINUTES SECOND INFUSION)

in an ancient process, fresh jasmine blossoms, picked in the moonlight of midsummer, are, night after night, scattered over the tea harvest as it dries, giving a refreshingly fragrant and wonderfully soothing cup. Fair Trade and certified USDA Organic.

WHITE

WHITE PEONY 2.75 (STEEP 4 MINUTES FIRST INFUSION, 5 MINUTES SECOND INFUSION)

from the village of Zheng (the birthplace of white tea) in China's Fujian province this white tea, known locally as Bai Mu Dan, is made from young leaves and unopened leaf buds to produce a food-friendly cup reminiscent of fresh hay and heather honey. Certified USDA Organic.

Tisane

GOLDEN CHAMOMILE BLOSSOM 2.50 (STEEP 4-5 MINUTES)

from *Matricaria recutita* blossoms harvested in the mountains of Croatia this cup speaks of apple and quince, blended with the sweet alto tones of honey. Caffeine-free. Certified USDA Organic.

HIBISCUS 2.00 (STEEP 3 TO 5 MINUTES, TO YOUR TASTE)

uses the dried 'berries' of the *Hibiscus sabdariffa* bush, hand-harvested in Burkina Faso, to produce a full and expressive tisane with the flavors of pomegranate, bright citrus, and cranberry. Caffeine-free. Certified USDA Organic.

PEPPERMINT 2.00 (STEEP 4-5 MINUTES)

pure peppermint leaves from the Pacific Northwest, harvested for the 'candy cane' flavor that soothes and calms, this cup is distinctive and intoxicating. Caffeine-free. Certified USDA Organic.

ROOIBOS 2.00 (STEEP 5-7 MINUTES)

from the *Aspalathus linearis*, or 'red bush,' of South Africa's Western Cape, rooibos is rich in iron and minerals with an amazing depth of color, flavor, and intriguing sweetness. Hand-harvested in the Fynbos ecoregion. Often paired with a wedge of lemon. Caffeine-free. Certified USDA Organic.

LOCAL uses only **RISHI TEA**

TEA and TISANE



JOE VAN WAGNER BEN ROBISON