

SWEET TASTES

CLASSIC CRÈME BRÛLÉE

This NYC Classic, House-Made with Madagascar Vanilla Bean and Crispy Sweet Crust 6

PEACH COBBLER

Cinnamon Spiced Peaches, Buttery Crumb Crust and Hand-Dipped Vanilla Ice Cream 7.5

VERY BERRY SHORTCAKE

House-Made Almond Butter Cake, Sweet Chantilly Cream and Apple Cider Macerated Berries 6.5

THE WOODRUFF ARTS' CENTER SIGNATURE

House-Made Butter Pecan Pound Cake, Bourbon Praline Glaze and Salted Caramel Sauce 8

LEMON RASPBERRY CHEESECAKE

Fresh Lemon Spiked Vanilla Cheesecake, Blonde Cracker Crust, Lemon Chantilly and Raspberry Sauce 8

POT DE CRÈME CHOCOLATE PUDDING

House-Made Chocolate Pudding, Chantilly Cream and Espresso-Laced Shortbread Cookie 6

CHEF INSPIRED ICE CREAM OR SORBET

Crafted Daily with the Freshest Seasonal Ingredients the Market has to Offer 5.5

octane coffee / bar

THE GIVING KITCHEN BLEND

Every pound brewed contributes a dollar to The Giving Kitchen. Good 'til the last drop!

REGULAR AND DECAF 3

CAPPUCCINO 4

ESPRESSO 4

LATTE 4

AFTER DINNER SIPPERS

BAILEY'S 8

KAHLÚA 8

GRAND MARNIER 10

PORTAL 10 YEAR TAWNY PORT 10

WEDDINGS • RECEPTIONS • MEETINGS

The Woodruff Arts Center
Special Events Department:
404.733.5249
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Chef de Cuisine Andreas Z. Georgakopoulos
Executive Chef John C. Metz
Pastry Chef Derrell Lawery

twelve
eighty
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INSPIRED DINING