



## DESSERT PLATES

chocolate dacquoise<sup>GF</sup>  
peanut vacherin, peanut butter mousse, sea salt caramel 9

plum blitz torte  
hazelnut, black pepper ice cream, white chocolate caramel 9

peach charlotte  
plum chamomile puree, olive oil gelato, candied lavender 9

ice creams and sorbets 3

### S'MORE BITES

brown butter marshmallow<sup>GF</sup>  
chocolate sauce 4

smoked chocolate truffles<sup>GF</sup>  
graham cracker 4

honey graham cracker ice cream 4

petit three  
all three bites 12



PASTRY CHEF: JODI POLSON

<sup>GF</sup> These menu items can be made gluten-free.

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

executive chef: Paul C Reilly | Not all menu items are listed. Please inform your server of any food allergies or sensitivities. | Gratuity of 18% may be added to parties of six or larger.