



DESSERT PLATES

chocolate dacquoise^{GF}
peanut vacherin, peanut butter mousse, sea salt caramel 9

plum blitz torte
honeycomb candy, cracked 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^{GF}
chocolate sauce 4

smoked chocolate truffles^{GF}
graham cracker 4

honey graham cracker ice cream 4

petit three
all three bites 12



PASTRY CHEF: JODI POLSON

^{GF} 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.



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