



DESSERT PLATES

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

dutch appeltaart terrine
almond praline, ricotta ice cream, black tea caramel 9

mont blanc
chestnut chiffon cake, coffee cream, chocolate 9

ice creams and sorbets 3

SWEET RICE BITES

rice pudding gelato^{GF}
puffed rice 4

crispy rice marshmallow^{GF}
matcha anglaise 4

vanilla bean mochi^{GF}
sesame crunch 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.