

## The Sweet...

### Tahitian Vanilla Bean Cheesecake

Graham Cracker Streusel, Balsamic Vinaigrette, Strawberry Sorbet

### Tellicherry Pepper Almond Crumble

Citrus-Infused Rhubarb, Pink Lady Apples, Honey Lavender Ice Cream

### Toasted Coconut Vacherin

Pudwill Farm's Raspberries, Passion Fruit Sorbet, Crisp Meringue

### Baked Alaska

Morello Cherry Stracciatella Ice Cream, Devil's Food Cake, Cocoa Nib Crumble, Cherry Compote

### Dark Chocolate Souffle

Whipped Cream, Gianduja Chocolate Ice Cream, Warm Chocolate Ganache

### B C P

Roasted Banana, Creme Brulee, Puff Pastry,  
Salted Caramel Sauce & Banana Glace

\$16

## The Pasture...

### Cow

Promontory, Uintah, Utah, Beehiv Cheese Creamery  
Shakerag Blue, Sequatchie, Tennessee, Sequatchie Cove Creamery  
Cabot Clothbound Cheddar, Peachman, Vermont, Cabot Creamery

### Goat

Goat Tomme, West Cornwall, Vermont, Twig Farm  
Lorelei, Dundee, Oregon, Briar Rose Creamery  
Wabash Cannonball, Greenville, Indiana, Capriole

### Sheep

Bohemian Blue, Wesbty, Wisconsin, Hidden Springs Farm  
Shepherd's Hope, Nerstrand, Minnesota, Shepherd's Way

### Blended

Mixed Drum, West Cornwall, Vermont, Twig Farm

Honey Comb, Toasted Nut Bread, Three 18 / Five 24

## Pastry Chef, Angela Tong

\*Consuming raw or undercooked foods may increase risk of food borne illness. Especially if you have certain medical conditions