



PASTRY

10

COFFEE & COOKIES

coffee mousse, dark chocolate magic shell,
heath bar, fudge flakes, oreo cookies

APPLE BREAD PUDDING

chestnut ice cream, applesauce cake & croissant bread pudding,
butter pecan toffee sauce, cinnamon scented kataifi

DARK CHOCOLATE MONTE BLANC

dark chocolate ganache tart, black cherry, tonka bean crèmeux,
milk chocolate mousse, almond streusel

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam,
crème fraîche ice cream, meringue

BLACK & WHITE CHEESECAKE

brownie bottom, vanilla bean cheesecake,
graham cracker crumble, brown butter caramel sauce

SAVORY

CHEESE

four local cheeses with accoutrements
& artisanal bread 20

COFFEE & TEA



THOU MAYEST COFFEE

DRIP decaf/caf 4
ESPRESSO 4
AMERICANO 4
MACCHIATO 5
CAPPUCCINO 6
LATTE 6



FIREPOT NOMADIC TEA

HOUSE OF PEACE 6
relaxing herbal blend
ELEMENTAL ENERGY 6
Yerba mate green tea blend
TEMPLE OF THE SUN 6
Assam black tea
CULT OF FLOWERS 6
hibiscus rose blend

PASTRY CHEF Kelly Conwell