



Signature  
Dessert  
Menu



# INDIVIDUAL & BITE SIZED DESSERT

## Pot de Crème

Dark Chocolate // Butterscotch // Earl Grey & Lavendar

## Lemon Curd Parfaits

seasonal berries & chantilly

## Crème Brûlée

caramelized vanilla bean custard

## Chocolate Mousse

Dark Chocolate // White Chocolate Espresso  
finished with chantilly cream & shaved chocolate

## Swedish Cream

vanilla-almond custard, fresh fruit puree

## Seasonal Cake Shots

layers of signature cake & frosting flavors,  
Gather & Feast Farm herb infusions

## Hand Rolled Truffles

Hazelnut Dusted // White Chocolate Drizzle // Espresso  
Tahini & Puffed Black Rice

## Alfajores

Peruvian cookie sandwich, dulce de leche



# DESSERT

## **DIY Smores Bar**

Interactive DIY station utilizing a tabletop firepit.  
Featuring grahams crackers, chocolate, peanut butter cups  
& house made marshmallows

## **NY Style Cheesecake**

graham cracker crust, seasonal fruit

## **Huckleberry Galette**

goat cheese creme fraiche, spiced buttermilk cornmeal crust

## **Flourless Chocolate Torte**

salted caramel, candied hazelnuts, Crème anglaise

## **Buttermilk Panna Cotta**

spiced blackberry compote, candied almond

## **Chocolate Hazelnut Torte**

brown sugar hazelnut crust, chocolate mousse,  
dark chocolate ganache

## **Summer Berry Pavlova**

delicate meringue topped with local berries  
& fresh whipped cream

## **Honey Spiced Cake**

goat cheese frosting, Oregon berry chutney, bourbon  
caramel sauce, candied flowers & pecans

## **Coconut Cream Cake**

whipped buttercream, toasted coconut, candied lime