



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