

DESSERT

\$18 a la carte

Chocolate Pavé

Chocolate mousse, praline crunch,
salted caramel ice cream

Rhubarb Flan

Pickled rhubarb compote, vanilla flan,
mint ice cream

Duet of Strawberry and Mango

Crème of strawberry and mango, meringue,
coconut-lime sorbet

Ice Creams and Sorbets

Daily Seasonal Selection, Berries,
Florentine

Selection of Fine Cheeses Curated By Formaggio Kitchen

Seasonal Chutney, Candied Nuts, Honeycomb,
Cranberry Bread Toast
(\$12 Supplement)

Executive Chef Kyle Zachary

Pastry Chef Giancarlo D'Attili

All prices are per person. Prices are subject to change.
Prices do not include 7% Massachusetts sales tax or server gratuity.

***State of Massachusetts Warning:**

Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk especially to young children, pregnant women, older adults and those with compromised immune systems.

Please advise your server of any and all food-related allergies within your party.