

DESSERTS

Sans Rival Crunch Bar

Sesame Cremeux
Cashew Crumble

White Peach Panna Cotta

Honey Peach Thyme Compote
White Chocolate
Feuillettine Crumble

Blueberry Lemon Zest

Cheese Tart
Meyer Lemon Curd
Blueberry Compote

Strawberry Cream

Entremet
Vanilla Bean Crème Anglaise

Vanilla Crème Brulee

French Macaroon | Seasonal Berries

Selection of Ice Cream or Sorbet

Tahitian Vanilla Bean | Belgian Chocolate | Strawberry
Mango | Raspberry | Lemon

DOMESTIC AGED

Fresh Stone Fruit
Served with Artisan Crackers
Cabernet-Fig Jam
Bee Friend's Honey Comb
Sweet Grass Dairy-Thomasville, Georgia

Asher Blue

Creamy-Crumblly from Cow's Milk
Mild, Salty, and Grassy

Green Hill

Soft Cheese from Cow's Milk
Smooth, Creamy, and Buttery

Griffin

Semi-Firm Cow's Milk Cheese
Malty and Earthy

Thomasville Tomme

Semi-Soft from Cow's Milk
Rustic, Earthy, and Nutty

Choice of
3

Choice of
4

Pastry Chef
James Victorino