



AUTUMN MENU 2020

S'mores French Macaron *Not GF

Graham cracker dusted cookie filled with torched meringue and dark chocolate ganache

Brown Butter Pecan French Macaron

Pecan topped cookie filled with brown butter white chocolate ganache

Cookie Butter French Macaron *Not GF

Gold dusted feuillantine cookie filled with in-house made cookie butter

Cookie Dough French Macaron*Not GF

Chocolate chip cookie filled with egg-free cookie dough

Carrot Cake French Macaron

Classic cookie with toasted pecan butter cream and spiced carrot cream cheese filling

Peanut Butter + Jelly French Macaron

Classic cookie topped with ground peanuts and filled with peanut butter icing and raspberry preserves

Pumpkin Cheesecake French Macaron

Swirled cookie filled with cream cheese icing and pumpkin ganache

Sweet Potato Pecan Layered Torte

Pâte sucrée, pecan pieces and filling, sweet potato, and salted caramel, topped with mini marshmallows, toasted pecan pieces, toasted meringue and a pecan half

Pumpkin Tart

Pâte sucrée shell with pumpkin and cream cheese mousse

Apple Streusel Tart

Pâte sucrée shell with spiced apples and topped with walnut streusel



Pumpkin Cream Cheese Entrement

Graham cracker jaconde, cream cheese mousse, pumpkin ganache center and caramel glaze topped with a pecan

Peanut Butter + Jelly Muffin {GF + V}

Peanut butter muffin filled with raspberry preserves, topped with peanut butter streusel, peanut butter icing and sea salt

Maple Bacon Tea Cake

Baked almond cream topped with maple glaze and bacon

Caramel Apple Tea Cake

Baked almond cream with apple and caramel sauce

S'mores Tea Cake *Not GF

Baked graham cracker almond cream with chocolate sauce and marshmallows

Spiced Apple Morning Bun

Layered apple danish dough filled with cream cheese icing and dusted with cinnamon sugar

Sweet Potato Pie Danish

Sweet potato filled danish with caramel and pecans

Pumpkin Chai Latte

Pumpkin white chocolate sauce, espresso, and milk topped with whipped cream and chai spice

Russian Tea

Spiced orange cider topped with cinnamon

Brown Butter White Mocha

Brown butter white chocolate sauce, espresso, and milk topped with whipped cream



Cherry, Pecan + Goat Cheese Salad
Mixed greens, dried cherries, toasted pecans and goat cheese
with celery seed balsamic vinaigrette

Sweet Potato, Lentil + Feta Salad
Mixed greens, roasted sweet potatoes, lentils, carrots,
and feta cheese with pomegranate vinaigrette

Chickpea and Wild Rice
Carrots, onions, celery, garlic, chick peas, wild rice, veggie stock, coconut milk,
olive oil, salt and pepper. {GF + V}

Portobello Mushroom + Onion
Onions, sugar, thyme, portobello mushrooms, garlic, brandy, vegetable stock,
beef stock, mushroom stock, salt and pepper. {GF}

Roasted Cauliflower
Roasted cauliflower, onion, butter, vegetable stock and
thyme, cream {Vegetarian}

Harvest Lentil
Onion, celery, carrots, potatoes, garlic, green beans, canned whole tomatoes,
green lentils, bay leaves, thyme, oregano, parsley, rosemary, balsamic vinegar,
tomato paste, vegetable stock, spinach {V} {GF}