



S U M M E R 2019 M E N U

PÂTISSERIE

Salted Caramel Brownie Macaron Ice Cream Sandwich
Classic macaron cookie with salted caramel French custard
ice cream and salted caramel brownie pieces

Strawberry Passion Fruit Macaron Ice Cream Sandwich
Classic macaron cookie with strawberry passion fruit sorbet

Key Lime French Macaron {Not GF}
Graham cracker cookie with
lime buttercream and key lime curd

Toasted Coconut French Macaron
Toasted coconut topped cookie
with creamy coconut filling

Blueberry Matcha French Macaron
Purple and white swirled cookie
with matcha buttercream and blueberry marmalade

Strawberry Mint French Macaron
Pink cookie with strawberry mint marmalade

Passion Fruit French Macaron
Yellow cookie with black sesame seeds,
passion fruit buttercream and passion fruit curd

Peaches + Crème French Macaron
Peach cookie topped with red sugar and filled
with vanilla buttercream and peach marmalade

Blueberry + Peach Entremet
Peach cream cheese mousse, blueberry peach marmalade,
graham cracker jaconde base
with streusel masking and blueberry glaze

Raspberry + Peach Éclair
Peach filled éclair with fresh raspberries and raspberry glaze

Banana Split Layered Torte
Graham jaconde base, banana caramel, peanut nougatine,
vanilla bean diplomat, cherry gelée, ganache and gold dusted peanuts

VIENNOISERIE

Roasted Garlic + Feta Danish
Classic danish with roasted garlic, pesto,
feta cheese and basil

Blueberry Lemon + Thyme Danish
Classic danish filled with lemon filling,
blueberry and fresh thyme

Peach Tea Cake
Almond cream, roasted peach and cinnamon sugar

Strawberry Passion Fruit Tea Cake
Almond cream, fresh strawberry and passion fruit curd

Coconut Tea Cake
Almond cream and toasted coconut

Peaches + Crème Twice-Baked Croissant
Roasted peach, almond cream and vanilla sugar

TARTINES

Prosciutto, Brie + Blueberry Balsamic Tartine
Blueberry balsamic, prosciutto and brie

Tomato Basil + Pimento Tartine
Pimento cheese, tomatoes and fresh basil



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BEVERAGE

Blueberry Matcha Thé Crème

Matcha powder, blueberry vanilla simple syrup, and milk topped with blueberry tea infused whipped cream and blueberry sauce

Coconut Macadamia Café Crème

Coconut simple syrup, espresso and milk topped with whipped cream and coconut macadamia nut milk crumb

Strawberry Passion Fruit Limonade

Strawberry passion fruit purée, lemon juice, ice and sparkling water

Blueberry Limonade

Blueberry purée, lemon juice, ice and sparkling water

Blueberry Green Tea

Chinese green tea, lemongrass, vanilla and blueberry

Blueberry Lemon Mimosa

Blueberry purée, lemon juice and sparkling wine

Strawberry Passion Fruit Mimosa

Strawberry passion fruit purée, lemon juice and sparkling wine

White Peach Mimosa

Classique simple syrup, white peach purée and sparkling wine

Coconut Mango Mimosa

Coconut simple syrup, mango purée and sparkling wine

SALADS

Mango, Prosciutto + Pineapple Salad

Mixed greens, jícama, pineapple, mango, prosciutto with passion fruit vinaigrette

Blueberry, Roasted Peach + Bleu Cheese

Mixed greens, blueberries, roasted peaches, bleu cheese with blueberry balsamic vinaigrette

Red pepper, Corn + Pine Nut

Mixed greens, red peppers, corn, pine nuts, and marinated black beans with creamy dill dressing

SOUPS

Campagne Vegetable Soup {V + GF}

Tomato, onions, garlic, cabbage, okra, lima beans and potatoes

Crab + Corn Bisque {*Contains gluten and shellfish}

Sautéed onions, garlic, red bell pepper, fresh corn, crab and corn

Roasted Red Pepper {V + GF}

Carrots, onion, red pepper, thyme, and vegetable stock

Shrimp + Andouille Stew {GF}

Onions, bell pepper, celery, garlic, diced tomato, vegetable stock, shrimp and smoked sausage, and cayenne