



Spring Menu

PÂTISSERIE

Cotton Candy French Macaron

Fresh cotton candy buttercream inside a swirled pastel blue and pink cookie [GF]

Honey French Macaron

Gold striped cookie filled with Cloister Honey infused buttercream [GF]

Hummingbird French Macaron

Coconut and pecan dusted cookie filled with coconut, pineapple, and banana [GF]

Mimosa French Macaron

Gold sugar-dusted cookie filled with orange curd and champagne buttercream [GF]

Raspberry Rhubarb Cheesecake French Macaron

Red-splattered cookie filled with cream cheese icing and raspberry rhubarb marmalade [GF]

Rose French Macaron

Rose water buttercream inside a pale pink rose cookie with a metallic copper brush [GF]

Strawberry Chiffon French Macaron

Fresh strawberries, vanilla chiffon cake pieces, vanilla pastry cream and vanilla buttercream inside a pink cake crumb topped cookie [not gluten-free]

Raspberry Rhubarb Entremet

Cream cheese mousse, raspberry rhubarb center, graham cracker jaconde base, raspberry glaze, streusel masking with a white chocolate "A" and a fresh raspberry garnish.

Lemon Raspberry Torte

Raspberry gelée, raspberry mousse, white chocolate ganache, candied almonds, lemon jaconde, lemon curd, and white chocolate mousse topped with candied lemon peel, raspberries and white chocolate "A"

Strawberry Éclair

Pâte à Choux filled with strawberry pastry cream, buttercream piping, quarter glazed strawberry and strawberry crispies topped with strawberry glaze and a white chocolate "A"

Strberry Rhubarb Marie Antoinette Tart

Pâte sucrée shell baked almond cream, strawberry rhubarb marmalade center, and cream mousse.

Vegan Chocolate Truffle Bar

Toasted coconut, almonds, dates and coconut oil base with coconut milk, raw sugar, cocoa powder, bittersweet chocolate, agar agar {year-round item} [GF]



VIENNOISERIE

Hummingbird Twice-Baked Croissant

Classic croissant topped with shredded coconut and filled with roasted pineapple, pecans, banana, and cinnamon almond cream

Lemon Raspberry Danish

Classic danish with raspberry and lemon filling finished with fresh raspberry and candied lemon zest

Lavender Lemon Cream Cheese Cookie

Pâte sucrée cookie dusted with lemon sugar filled with lavender lemon cream cheese icing

Lemon Poppy Tea Cake

Almond cream, poppy seeds, and candied lemon zest

Strawberry Honey Tea Cake

Almond cream, fresh strawberry, and honey glaze

Mixed Berry Tea Cake

Almond cream, blueberry, blackberry, and raspberry

Spinach, Artichoke + Feta Danish

Caramelized onion danish filled with creamy spinach artichoke, roasted garlic and topped with feta

SOUP + SALAD

Tomato Crab Bisque

Diced tomatoes, chicken base, celery, butter, heavy cream, white wine, salt, crab meat, basil, and tomato paste [GF]

Roasted Carrot and Chickpea Soup

Vegetable stock, carrots, onions, chickpeas, roasted red pepper, garlic, paprika, cayenne, and tomato paste [V + GF]

Cream of Asparagus Soup

Butter, onions, asparagus, vegetable stock, roasted garlic, cream, and classic roux

Spring Minestrone Soup

Vegetable stock, green beans, peas, white beans, kale, onions, brussel sprouts, thyme, basil, garlic, and Israeli couscous [V]

Strawberry, Goat Cheese + Almond Salad

Mixed greens, sliced strawberry, goat cheese and candied almonds with celery seed balsamic vinaigrette

Broccoli, Bacon + Fresh Peas Salad

Mixed greens, bacon, green onion, broccoli, croutons and fresh peas with buttermilk tarragon dressing



Roasted Brussel Sprout, Fennel + Beets Salad

Mixed greens, spicy marinated fennel, roasted brussel sprouts, goat cheese, roasted golden and red beets with honey apple cider vinaigrette

BEVERAGE

Strawberry Rhubarb Limonade

Strawberry rhubarb purée, freshly squeezed lemon juice, sparkling water, and ice

Grapefruit Tarragon + Mint Soda

Freshly squeezed grapefruit juice, tarragon mint simple syrup, sparkling water, and ice

Rosehip + Orange Soda

Rosehip hibiscus syrup, freshly squeezed lemon and orange juice, sparkling water, and ice

Pistachio Cream Café Fouetté

Vanilla bean simple syrup and four shots of espresso shaken over ice topped with pistachio cream and cocoa powder

Lavender Lemon Crumble Café Crème

Lavender vanilla simple syrup, espresso, milk, and whipped cream, topped with a brown sugar crumble and tart lemon sugar

WINE + MIMOSA

{Select Stores Only}

Moulin Rouge Wine Fizz

Rosé wine, strawberry rhubarb purée, freshly squeezed grapefruit juice, rhubarb bitters, and sparkling water

Strawberry Rhubarb Mimosa

Strawberry rhubarb purée, freshly squeezed lemon juice, and sparkling wine

Grapefruit Tarragon + Mint Mimosa

Freshly squeezed grapefruit juice, tarragon mint simple syrup, and sparkling wine

Rosehip + Orange Mimosa

Rosehip hibiscus syrup, freshly squeezed lemon and orange juice, and sparkling wine