

OUTLOOK KITCHEN

DESSERT

GRAND MACARON \$12

Pistachio shell, pomegranate jam, goat cheese mousse, honeycomb, lemon glass, black salt

DONUT HOLES \$10

Cinnamon sugar, pumpkin caramel ganache, maple pecan toffee, brown sugar molasses sauce

FALL DUTCH BABY \$10

Brandy poached quince, whipped mascarpone, candied ginger, Grand Marnier sauce

CAMPFIRE TORTE \$12

Graham cracker crust, dark chocolate ganache, toasted meringue, hazelnut lace, house made toasted & smoked marshmallows

LOCAL GELATO AND SORBETS \$9

Ice Haus Patissier
Natick, MA

Pastry Supervisor, Kimberly Darisse

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.