

DESSERT MENU

EACH ITEM | \$12

FRESH THYME INFUSED PANNACOTTA

blood orange coulis, candied citrus rind

AFFOGATO AL CAFE

Madagascar vanilla bean gelato, salted walnut caramel brittle

BRULEED LEMON LAVENDAR TARTE

Meyer lemon curd, lavender sugar, meringue

CHOCOLATE POT DE CREME

cardamom whipped cream, cacao nibs

SUMMER BERRY CHIFFON CAKE

Mascarpone cream, Chambord berry coulis

LOCAL HONEY CHEESECAKE

blueberry crumble, St. Germain

All desserts made fresh on premises by Executive Chef Jules Cablay

WILD ONION
BISTRO & BAR

Hotel Citrine, a Tribute Portfolio Hotel | 750 San Antonio Road, Palo Alto, CA 94303 | 650-424-8991