

sweet

strawberry **rhubarb** consommé, ginger
tapioca, lemon sponge cake, milk jam,
strawberry buttermilk sherbet

carrot cake, brown butter walnut ice cream
spiced carrot puree, caramel, compressed
vanilla carrots, bourbon raisins, whipped cream
cheese

milk chocolate **pot de creme**, warm beignets,
cocoa nib nougatine, rose water, bittersweet
chocolate almond cream

dark **chocolate** devil's food, butterscotch,
ganache, honey ice cream, marshmallow

composed **cheese** collection of domestic
artisan cheese, crostini, accoutrements

trio of **ice cream** or **sorbet**

spring
megan garrelts

dessert tasting

selection of four dessert tastings

domestic artisanal **cheese**

light & **bright** flavors

simply **chocolate**

petit fours

dessert tasting menu supplement
10

wine pairings at request

a note from chef meg . . .

“For me, dessert is nostalgia. It’s a childhood romp through the candy store, the soda fountain, the ice cream parlor, the cookie jar, or around the campfire – a license for fun and giggles. At bluestem, no meal is complete without this parting reminder that, when it comes to sweets, all of us are really just oversized kids. Indulge. Be naughty. Enjoy.”