



# VERITAS

## DESSERT

**MEXICAN CHOCOLATE POT DE CREME** 8

Whipped Chantilly, Shaved Dark Chocolate, Cassia Bark

**APPLE CIDER DOUGHNUTS** 8

Espresso Caramel Sauce, Macerated Apples,  
Cinnamon Whipped Cream

**FRESH BAKED COOKIES (4)** 8

**HONEY ALMOND MACAROONS (4)** GF 8

Harvard Club Favorite For Over 50 Years

**SELECTION OF GELATOS** 6

Chocolate

Vanilla

Salted Caramel Chunk

The culinary team at the Harvard Club of Boston offers a seasonal menu that reflects the innovation of contemporary cooking, combined with great respect for culinary traditions, sourcing local product and utilizing the bounty from coastal waters are the inspiration for the dishes on the menu.

**Dean Moore — Executive Chef**

**Adam Burnham — Chef de Cuisine**