



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 (2) 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