



VERITAS

DESSERT

LEMON TART	8
Short Bread Crust, Marshmallow Crème, Fresh Raspberries	
STICKY TOFFEE PUDDING	8
Caramel Toffee Sauce, Port Soaked Dates, Vanilla Gelato	
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