

VALENTINE



COFFEE & PASTRY: 7AM

(SAMPLE MENU - OFFERINGS ROTATE DAILY)

PASTRY CHEF: CRYSTAL KASS

Croissant: white Sonoran wheat croissant

Chocolate Croissant: white Sonoran wheat pain au chocolat with 64% Manjari chocolate

Piñon Croissant: Twice baked White Sonoran wheat croissant with piñon frangipane

Danish: white Sonoran wheat danish filled with pastry cream and topped with seasonal fruit or jam

Sugar Swirl: white Sonoran wheat morning bun filled and rolled in hibiscus sugar

Sticky Bun: squash and soft white Sonoran wheat sweet roll filled with Medjool dates and glazed with Medjool date & rose water caramel

Mesquite Miso Chocolate Chip Cookie: mesquite flour, piloncillo, and white miso cookie dough with 70% Guanaja chocolate topped with piloncillo-miso salt

Coconut Corn Cookie: soft white Sonoran wheat and corn flour cookie dough with toasted coconut chips and freeze-dried corn

Date Pecan Tahini Cookie: tahini cookie with toasted pecans and Medjool dates topped with toasted black & white sesame seeds and maldon salt (v)

White Chocolate Heritage Grain Bar: a variety of puffed rice, puffed sorghum, and puffed amaranth with sesame seeds, chia seeds, pepitas, sunflower seeds, white chocolate, and dried papaya (gf)

Blue Corn Shortbread: gluten-free blue cornmeal and Mexican cinnamon shortbread topped with granulated sugar (gf)

Date Scone: soft white Sonoran wheat flour, piloncillo, honey, orange zest, and Medjool date scone topped with orange zest

Green Chili Cheddar and Chorizo Scone: soft white Sonoran wheat flour, sharp cheddar cheese, roasted Anaheim chilies and house made chorizo scone topped with maldon salt

Chiltepin Eclair: BKW farms red fife flour pate à choux, filled with pastry cream and topped with a chiltepin and 64% Manjari chocolate ganache