



Small Sweets

Bittersweet Chocolate Truffles 5

Coconut-Papaya Mochi 5

Pineapple / Mint / Mango Lassi

Miniature Seasonal Tartlettes 4

Desserts

Date and Walnut Strudel / Hibiscus / Puffed Kamut / Earl Grey Frozen Yogurt 12

Rhubarb Upside-Down Cake / Sunflower Seed / Buttermilk-Lemon Ice Cream / Crystallized Ginger 12

Warm Apricot Clafoutis / Golden Raisin / Greek Yogurt / Pine Nut / Fennel 11

Vermont Creamery Cremont / Dried Fruit Chutney / Banyuls Gastrique / Picholine Olive Toast 12

Bittersweet Chocolate Sphere / Banana / Frangipane / Street Cart Almonds 14

Seasonal Sorbet Trio 10

Assorted Cookie Plate

Serves one, two or four

9 / 12 / 15



Did you know that Rouge Tomate applies the principles of SPE® ?

At Rouge Tomate, Executive Chef Jeremy Bearman, Pastry Chef James Distefano and Culinary Nutritionist Kristy Lambrou, R.D. collaborate in translating SPE into a perfect balance between extraordinary market-driven cuisine and optimal nutrition.

SPE is a unique culinary and nutritional program designed to enhance the nutritional quality of meals, without compromising taste.

The inspiration for SPE was born from the Latin phrase *Sanitas Per Escam*, which means literally "Health Through Food." But since its founding in 2001, SPE has come to mean much more – a holistic approach that focuses not just on health, but on gastronomic pleasure. SPE's seasonal dishes provide you with lasting satiety from whole grains, fruits and vegetables, quality protein and healthy fats. This ensures that you leave the table energized, with a true feeling of well-being.

In addition, SPE and Rouge Tomate are committed to support local farms, fisheries and producers who employ sustainable practices.

For more information, please ask your server or visit www.SPEcertified.com.

Nutritional information on SPE Certified dishes is available upon request