



Rouge Tomate is proud to apply the principles of S.P.E.[®] (Sanitas Per Escam).

S.P.E. is based on a genuine respect of ingredients and the crafting of balanced dishes that naturally marries extraordinary cuisine and authentic nutrition.

Rouge Tomate is committed to support local farms, fisheries, and producers who employ sustainable practices : Fossil Farms, Hawthorne Valley Farms, Sheldon Farms, Saratoga Apple Orchard, Markristo Farms, Old Chatham Shepherding Co., Griggstown Farm, Union Square Greenmarket.

TEA AND HERBAL – In Pursuit of Tea 7

Green

Genmaicha (Japanese green with roasted and puffed rice, comforting and nutty)

Jasmine Pearls (Intense aromas of Jasmine flowers hand-rolled into perfect pearls in Fujian province, China)

Black

Assam (Robust and malty breakfast tea from the plains of Northeastern India)

Earl Grey (Single estate Ceylon with 100% bergamot oil)

Lapsang Souchong (Aromatic and robust with rich smoked flavors and pine hints)

Cardamom Chai (Wonderfully spiced... an Autumn favorite)

Herbal

Chamomile (This classic soothing infusion is a favorite for those who want to relax)

Lemon Verbana (This European favorite has a refreshing lemon and floral flavor)

Mint (Surprisingly smooth, refreshing herbal caffeine-free)

COFFEE – La Colombe

Simple Espresso 4

Double Espresso 6

Cappuccino 5

Latte 5

French Press "Brazilian Bourbon", Rainforest Alliance 6/pp

French Press Decaffeinated, "Monte-Carlo" 6/pp

CHOCOLATE 7

Valthona – 70% cocoa

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Sugar Pie Pumpkin Tartlet

Cranberry-Orange Marmalade, Candied Pumpkin Seed, Young Ginger Gelato

Soy Milk Panna Cotta

Tahitian Vanilla, Caramelized Banana, Maple Gelee

Poached Autumn Fruits

Stone Ground Oat Crumble, Rum-Raisin Gelato, Fall Spices

Warm Chocolate Cake

Orange Blossom Crème Caramel, Tangerine, Frozen Tangerine Julius

Local Camembert & Market Grapes

Walnut-Raisin Pain Perdu, Concord Grape Sorbet, Riesling Gelee

Autumn Fruit & Sorbet Plate

Pastery Chef James Distefano

