



## SWEETS

**MADAGASCAR CHOCOLATE POT DE CRÈME**  
Crème Chantilly, Fresh Raspberries

**PASSIONFRUIT CRÈME BRÛLÉE**  
Vanilla Shortbread, Pineapple Sorbet

**DARK CHOCOLATE MOUSSE**  
Cassis Sorbet, Valrhona Dark Chocolate Cake Crumble, Spiced Crèmeux

**STICKY TOFFEE PUDDING**  
Butter Pecan Ice Cream, Cocoa Crumble

**PISTACHIO PANNA COTTA**  
Meyer Lemon Gelée, Pistachio Streusel, Blood Orange

**RED WINE PEAR, MIRABELLE PLUM & CRANBERRY SORBETS**  
Served with Warm Madeleines

## FROM THE CELLAR

<b>SWEET WINE</b>	glass
Jorge Ordoñez & Co. "Victoria" (Malaga) 2014	\$16
Moscato d'Asti, Lodali (Piedmont) 2016	\$10
Banyuls, Vial-Magnères "Tradition" NV	\$9
Château Doisy-Védrines (Sauternes) 2013	\$20
<b>PORT</b>	
Fonseca Bin #27	\$11
Taylor-Fladgate Ten Year Tawny	\$14
Graham's Twenty Year Tawny	\$22
Graham's Thirty Year Tawny	\$30
Heitz Cellars Port "Ink Grade" (Napa Valley) NV	\$16
<b>SWEET SHERRY</b>	
Moscatel, Lustau "Emilin"	\$9
Pedro Ximénez, Lustau "San Emilio"	\$11
<b>MADEIRA</b>	glass
Tinta Negra, Broadbent Colheita 1996	\$14
Bual, Blandy's Five Year	\$9
Bual, Cossart Gordon Fifteen Year	\$15
Malmsey, Blandy's Five Year	\$9
Malmsey, Blandy's Ten Year	\$15
Malmsey, Blandy's Fifteen Year	\$17
Terrantez, D'Oliveiras 1977	\$50

*A Gratuity of 20% is suggested to parties larger than five. Please refrain from using cell phones in the dining room.*

Caitlin Kiehl • Pastry Chef | Cindy Wolf & Tony Foreman • Restaurateur