



## SWEETS

### WHITE CHOCOLATE MOUSSE

Orange & Olive Oil Cake, Local Blueberries, Lavender Gelée

### CITRUS PAVLOVA

Grapefruit Anglaise, Pink Grapefruit Suprême, Candied Orange

### MADAGASCAR CHOCOLATE POT DE CRÈME

Crème Chantilly, Fresh Raspberries

### VANILLA BEAN & CRÈME FRAÎCHE CHEESECAKE

Shortbread, Passion Fruit Glaze, Toasted Benne Seed “Caviar”

### TRADITIONAL COCONUT CAKE

Pineapple Mango Compote

### SORBETS

Strawberry, Rhubarb, Passion Fruit, Warm Madeleines

## FROM THE CELLAR

SWEET WINE	glass
Jorge Ordoñez & Co. “Victoria” (Malaga) 2013	\$16
Moscato d’Asti, Lodali (Piedmont) 2016	\$10
Banyuls, Vial-Magnères “Tradition” NV	\$9
Château Guiraud (Sauternes) 2009	\$25
PORT	
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
SWEET SHERRY	
Moscatel, Lustau “Emilin”	\$9
Pedro Ximénez, Lustau “San Emilio”	\$11
MADEIRA	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	\$16
Malmsey, Blandy’s Colheita 1996	\$18
Verdelho, Blandy’s 1979	\$47
Terrantez, Blandy’s 1977	\$50

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