



SWEETS

VANILLA BEAN POACHED LOCAL PEACHES & RASPBERRY MERINGUE
White Chocolate Crèmeux, Amontillado Sherry & Local Peach Ice Cream

CITRUS PAVLOVA
Grapefruit Anglaise, Pink Grapefruit Suprême, Candied Orange

MADAGASCAR CHOCOLATE POT DE CRÈME
Crème Chantilly, Fresh Raspberries

PASSIONFRUIT CRÈME BRÛLÉE
Vanilla Shortbread, Pineapple Sorbet

BROWN SUGAR BUTTER CARROT CAKE
Goat's Cheese Mousse, Candied Walnuts, Carrot Pâte de Fruit

CHOCOLATE MOUSSE CAKE
Mint Custard, Mint Ice Cream, Candied Cocoa Nibs

SORBETS MADE FROM LOCAL FRUIT
Cantaloupe, Watermelon, Peach, Warm Madeleines

FROM THE CELLAR

SWEET WINE	glass
Jorge Ordoñez & Co. "Victoria" (Malaga) 2014	\$16
Moscato d'Asti, Lodali (Piedmont) 2016	\$10
Banyuls, Vial-Magnères "Tradition" NV	\$9
Château Doisy-Védrières (Sauternes) 2013	\$20
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

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