



SWEETS

PAIN D'ÉPICES BREAD PUDDING
Vanilla Bean Ice Cream

MADAGASCAR CHOCOLATE POT DE CRÈME
Crème Chantilly, Fresh Raspberries

PASSIONFRUIT CRÈME BRÛLÉE
Vanilla Shortbread, Pineapple Sorbet

PUMPKIN CHEESECAKE
Pepita Brittle, Orange & Ginger Crust, Granny Smith Apples

WALNUT ESPRESSO CAKE
Espresso Ganache, White Chocolate Crèmeux, Cranberry Compote

SORBETS
Red Wine Pear, Apple Cider, Cranberry, 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
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