



SWEETS

VANILLA BEAN & CRÈME FRAÎCHE CHEESECAKE
Shortbread, Passion Fruit Glaze, Toasted Benne Seed “Caviar”

COFFEE PANNA COTTA
Candied Hazelnut, Bourbon Caramel, Chocolate Crumble

MADAGASCAR CHOCOLATE MOUSSE
Pecan Tuile, Fresh Raspberries

DARK CHOCOLATE & PRALINE ENTREMET
Chocolate Crèmeux, Praline Ice Cream, Cocoa Nibs

STICKY TOFFEE PUDDING
Cherry & Fonseca Port Compote, Vanilla Bean Ice Cream

SORBETS
Blood Orange, Coconut Lime, Raspberry, Warm Madeleines

FROM THE CELLAR

SWEET WINE	glass
Jorge Ordoñez & Co. “Victoria” (Malaga) 2013	\$16
Moscato d’Asti, Tintero “Sori Gramella” (Piedmont) 2015	\$10
Banyuls, Vial-Magnères “Tradition” NV	\$9
Château Guiraud (Sauternes) 2009	\$26
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	\$48
Terrantez, Blandy’s 1977	\$52

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