



SWEETS

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

CITRUS PAVLOVA
Lemon Curd, Grapefruit Anglaise, Candied Orange Peel

MADAGASCAR CHOCOLATE POT DE CRÈME
Whipped Cream, 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, Passion Fruit, 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.