



## SWEETS

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

**CITRUS PAVLOVA**  
Grapefruit Anglaise, Pink Grapefruit Suprême, Candied Orange

**MADAGASCAR CHOCOLATE POT DE CRÈME**  
Crème Chantilly, Fresh Raspberries

**STRAWBERRY LEMON NAPOLEON**  
Strawberry Buttermilk Ice Cream

**TRADITIONAL COCONUT CAKE**  
Pineapple Mango Compote

**SORBETS**  
Strawberry, Coconut Lime, Passion Fruit, Warm Madeleines

## FROM THE CELLAR

<b>SWEET WINE</b>	glass
Jorge Ordoñez & Co. “Victoria” (Malaga) 2013	\$16
Moscato d’Asti, Lodali (Piedmont) 2016	\$10
Banyuls, Vial-Magnères “Tradition” NV	\$9
Château Doisy-Védrines (Sauternes) 2013	\$26
<b>PORT</b>	
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
<b>SWEET SHERRY</b>	
Moscatel, Lustau “Emilin”	\$9
Pedro Ximénez, Lustau “San Emilio”	\$11
<b>MADEIRA</b>	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.*