



## SWEETS

**VANILLA BEAN PANNA COTTA**  
Strawberry Soup, Candied Rhubarb

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

**PASSIONFRUIT CRÈME BRÛLÉE**  
Vanilla Shortbread, Pineapple Sorbet

**FLOURLESS CHOCOLATE CAKE**  
Pistachio Ice Cream, Cherry Reduction

**STICKY TOFFEE PUDDING**  
Butter Pecan Ice Cream, Cocoa Crumble

**STRAWBERRY, BLUEBERRY & RHUBARB SORBETS**

## FROM THE CELLAR

|   |       |
|---|-------|
| <b>SWEET WINE</b>                               | glass |
| Jorge Ordoñez & Co. "Victoria" (Malaga) 2014    | \$16  |
| Moscato d'Asti, Lodali (Piedmont) 2016          | \$10  |
| Banyuls, Vial-Magnères "Tradition" NV           | \$9   |
| Château Guiraud (Sauternes) 2009                | \$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                  | \$17  |
| Terrantez, D'Oliveiras 1977                     | \$50  |

*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