



SWEETS

PEACH NAPOLEON

Lemon Verbena Cream, Roasted Peaches, Blueberry Reduction

CHOCOLATE HAZELNUT MOUSSE CAKE

Blackberry Sauce, Praline Ice Cream

CHEVRE CHEESECAKE

Cinnamon Apples, Brioche Crumble, Lavender Caramel

MADAGASCAR CHOCOLATE POT DE CRÈME

Crème Chantilly, Fresh Raspberries

PASSIONFRUIT CRÈME BRÛLÉE

Vanilla Shortbread, Pineapple Sorbet

CANTALOUPE, WATERMELON & PEACH SORBETS

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 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
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