



SWEETS

CITRUS PAVLOVA

Grapefruit Anglaise, Pink Grapefruit Suprême, Candied Orange

MADAGASCAR CHOCOLATE POT DE CRÈME

Crème Chantilly, Fresh Raspberries

PASSIONFRUIT CRÈME BRÛLÉE

Vanilla Shortbread, Pineapple Sorbet

BROWN SUGAR BUTTER CARROT CAKE

Goat's Cheese Mousse, Candied Walnuts, Carrot Pâte de Fruit

CHOCOLATE MOUSSE CAKE

Mint Custard, Mint Ice Cream, Candied Cocoa Nibs

SORBETS

Red Wine Pear, Apple Cider, Mirabelle Plum, Warm Madeleines

FROM THE CELLAR

SWEET WINE

Jorge Ordoñez & Co. "Victoria" (Malaga) 2014	glass	\$16
Moscato d'Asti, Lodali (Piedmont) 2016		\$10
Banyuls, Vial-Magnères "Tradition" NV		\$9
Château Doisy-Védrines (Sauternes) 2013		\$20

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

Tinta Negra, Broadbent Colheita 1996	glass	\$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

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