



## SWEETS

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

**APPLE TARTE TATIN**  
Vanilla Bean Ice Cream

**CHOCOLATE & PEAR ENTREMET**  
Toasted Pistachio, Candied Cocoa Nibs, Spiced Pear

**CHEVRE CHEESECAKE**  
Cinnamon Apples, Brioche Crumble, Lavender Caramel

**SOUTHERN TOASTED PECAN TART**  
Knob Creek Bourbon Ice Cream

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

**SPICED PEAR, POMEGRANATE & LEMON 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
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
Verdelho, Blandy's Five Year	\$9

*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