



SWEETS

WHITE CHOCOLATE BOMB

Cassis Gelée, Olive Oil & Orange Cake

CHEVRE CHEESECAKE

Cinnamon Apples, Brioche Crumble, Bourbon Caramel

PASSIONFRUIT CRÈME BRÛLÉE

Vanilla Shortbread, Pineapple Sorbet

SOUTHERN TOASTED PECAN TART

Knob Creek Bourbon Ice Cream

FLOURLESS CHOCOLATE CAKE

Dark Chocolate Ganache, Orange Reduction, Spiced Ice Cream

COCONUT, MANGO & STRAWBERRY 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	\$33
Heitz Cellars Port "Ink Grade" (Napa Valley) NV	\$16
SWEET SHERRY	
Lustau "East India"	\$9
Moscatel, Lustau "Emilin"	\$9
Pedro Ximénez, Lustau "San Emilio"	\$11
MADEIRA	glass
Tinta Negra, Broadbent Colheita 1996	\$18
Bual, Blandy's Five Year	\$9
Bual, Cossart Gordon Fifteen Year	\$15
Boal, D'Oliveiras 1993	\$34
Malmsey, Blandy's Five Year	\$9
Malmsey, Blandy's Ten Year	\$15
Malmsey, Blandy's Fifteen Year	\$17
Terrantez, D'Oliveiras 1977	\$70
Verdelho, Blandy's Five Year	\$9
Verdelho, Blandy's 1979	\$64

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