



SWEETS

WHITE CHOCOLATE BOMBE

Cassis Gelée, Olive Oil & Orange Cake

ALMOND POUND CAKE

Red Wine Poached Pear, Vanilla Bean Ice Cream

MADAGASCAR CHOCOLATE POT DE CRÈME

Crème Chantilly, Fresh Raspberries

PASSIONFRUIT CRÈME BRÛLÉE

Vanilla Shortbread, Pineapple Sorbet

FLOURLESS CHOCOLATE CAKE

Knob Creek Bourbon Ice Cream, Salted Caramel Sauce, Toasted Cocoa Nibs

COCONUT, MANGO & RASPBERRY SORBETS

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

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
Taylor-Fladgate 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