



SWEETS

VANILLA PAVLOVA

Banana Cake, Passionfruit Curd, Crème Anglaise, Blood Orange

MIDNIGHT OPERA TORTE

Dark Chocolate Almond Genoise, Espresso Buttercream, “Cocoa Noir” Ice Cream, Hazelnuts

CRÈME BRÛLÉE TRIO

Mango, Vanilla Bean, Milk Chocolate

APPLE TART

Brown Butter Apples, Candied Pecans, Calvados Caramel Ice Cream

CASSIS, APPLE, BLOOD ORANGE SORBETS

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

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