



## SWEETS

### **VANILLA BEAN PANNA COTTA**

**Fresh Blueberries, Walnut Tuille, Lavender, Candied Lime**

### **FLOURLESS CHOCOLATE CAKE**

**Valrhona “Manjari” Dark Chocolate, Roasted Strawberries, Cointreau Crème Chantilly**

### **CRÈME FRAÎCHE MOUSSE & FRESH BLACKBERRIES**

**Dark Chocolate Plaquette, Raspberry Consommé, Micromint**

### **VIOLET PAVLOVA**

**Vanilla Bean Cake, Crème Anglaise, Local Blueberry Marmalade, Crystalized Violet**

### **CHOCOLATE CRÈME CARAMEL**

**Caramelized White Chocolate, Crispy Meringue**

### **RASPBERRY, STRAWBERRY BUTTERMILK, BLUEBERRY LIME SORBETS**

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

Travis Marley • Pastry Chef | Cindy Wolf & Tony Foreman • Restaurateur

## FROM THE CELLAR

SWEET WINE	glass
Jorge Ordoñez & Co. "Victoria" (Malaga) 2016	\$16
Moscato d'Asti, Lodali (Piedmont) 2018	\$10
Banyuls, Vial-Magnères "Tradition" NV	\$9
Château Guiraud (Sauternes) 2009	\$26
PORT	
Fonseca Bin #27	\$11
Warre's 2003	\$29
Taylor-Fladgate Ten Year Tawny	\$14
Graham's Twenty Year Tawny	\$22
Graham's Thirty Year Tawny	\$43
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 1988	\$50
Terrantez, D'Oliveiras 1977	\$70
Sercial, The Rare Wine Company Historic Series "Charleston Special Reserve"	\$16
Sercial, D'Oliveiras 1989	\$41
Verdelho, Blandy's Five Year	\$9
Verdelho, D'Oliveiras 1994	\$33