



SWEETS

MANJARI DARK CHOCOLATE POT DE CRÈME

Mixed Berry Compote, Cocoa Nib Tuile

NECTARINE GATEAU

Whiskey-Soaked Corn Cake, Buttermilk Mousse, Local Peach Sorbet

PANNA COTTA

Local Peach Jam, Citrus Tuile, Peach Molasses, Tahitian Vanilla

LOCAL PEACH CRISP

Cinnamon Oat Streusel, Vanilla Bean Ice Cream

VANILLA BEAN CHEESECAKE

Roasted Strawberry & Fig Purée, Brown Butter Feuilletine, Local Asian Pear

FIG & HONEYCRISP APPLE, RASPBERRY, & LOCAL PEACH 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
Malmsey, Blandy’s Five Year	\$9
Malmsey, Blandy’s Ten Year	\$15
Malmsey, Blandy’s Fifteen Year	\$17
Terrantez, D’Oliveiras 1988	\$50
Sercial, The Rare Wine Company Historic Series “Charleston Special Reserve”	\$16
Sercial, D’Oliveiras 1989	\$41
Verdelho, Blandy’s Five Year	\$9