



SWEETS

MILK CHOCOLATE & HAZELNUT PRALINE MOUSSE

Praline Bavarois, Caramelized White Chocolate Cream

TOASTED BRIOCHE BREAD PUDDING

Rum Custard, Berries, Raspberry Ice Cream

COFFEE & A DOUGHNUT

French Cruller, Clementine Glaze, Spiced Coffee & Bourbon Ice Cream

PINK GRAPEFRUIT SORBET

Lime Cream, Strawberry Meringue, Fresh Pink Grapefruit

BITTERSWEET CHOCOLATE LAYER CAKE

Chocolate Crème Fraîche Cake, Manjari Chocolate Buttercream, Salted Caramel Ice Cream

SOUTHERN POUND CAKE

Honey Cream, Vanilla Bean Crème Anglaise

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

Anne Blanchard • Pastry Chef | Cindy Wolf & Tony Foreman • Restaurateurs

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
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
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
Sercial, The Rare Wine Company Historic Series "Charleston Special Reserve"	\$16
Tinta Negra, Broadbent Colheita 1996	\$18
Verdelho, Blandy's Five Year	\$9
Verdelho, Henriques & Henriques 1981	\$66
The Rare Wine Company Historic Series "Baltimore Rainwater"	\$14
The Rare Wine Company Historic Series "George Washington Special Reserve"	\$23