



Dessert

Grapefruit Posset Citrus Compote, Jasmine Tea Tapioca, Orange Blossom Meringue	15
Virginia Peanut Chocolate Cake Candied Peanut, 63% Illanka Chocolate Mousse, Brown Sugar Ice Cream, Salted Peanut Caramel	15
Strawberry Verbena Cremeux Pistachio-Olive Oil Cake, Compressed Strawberry Pistachio Praline Crunch	15
Apple Pie (for two)	26
Selection of Local Artisanal Cheeses House Made Preserves, Country Bread	27
Selection of Ice Cream and Seasonal Sorbet One Scoop / Three Scoops	5/ 15
Chocolate or Caramel Sauce	4

Dessert wines

late harvest and botrytis

Bera, Moscato D’Asti, Piedmont, Italy 2019	14/52
Chateau de La Tour Blanche, Emotions, Sauternes, Bordeaux, 375ml	15/50
Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy	30/130
Királyudvar, “Cuvée Ilona,” Tokaji, Hungary 2011	35/140
Inniskillin, Icewine, Niagara, Canada 2015	35/160
Dolce by Nickel & Nickel, Late Harvest, Napa Valley, CA	28/125

fortified and oxidized

Dow’s White Port	12
La Cigarrera, Sanlucar de Barrameda, Manzanilla	12
Vinhos Barbieto, “The Historic Madeira Series,” Sercial, Portugal	15
Taylor Fladgate, 20-year Tawny	24
Dow’s Vintage Porto 2000	75

CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

ALCOHOLIC BEVERAGES SOLD AFTER 10AM

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 10% CITY TAX. \$5.00 DELIVERY FEE IS APPLIED TO EVERY DELIVERY.