



Dessert

Grapefruit Posset Citrus Compote, Jasmine Tea Tapioca, Orange Blossom Meringue	16
Virginia Peanut Chocolate Cake Candied Peanut, 63% Illanka Chocolate Mousse, Brown Sugar Ice Cream, Salted Peanut Caramel	17
Pear Mille-Feuille Caramelized Puff Pastry, Brown Butter Cream, Pear, Dark Muscovado	16
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	8 / 16
Chocolate or Caramel Sauce	5

Dessert wines

late harvest and botrytis

Bera, Moscato D’Asti, Piedmont, Italy 2019	14/52
Chateau de La Tour Blanche, Emotions, Sauternes, Bordeaux, 375ml	16/65
Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy	30/130
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

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.

