



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
Yogurt Semifreddo Whipped Honey, Pickled Cherry-Raspberry Compote Mahlab Crisp	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 / Two Scoops	8 / 15
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 Barbiato, “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 ON SUNDAY.

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