

DESSERTS

14.00

STONE FRUIT

Spiced Plum EVOO Cake, Honey-Almond Florentine,
Whipped Crème Fraiche

*Suggested Pairing: Robert Siskey, "Late" Pinot Gris,
Los Carneros, Napa Valley, CA - \$12/glass*

CHOCOLATE

Warm Soufflé Tart, Coffee-Bailey's Ice Cream,
Butter Toffee Popped Sorghum

*Suggested Pairing: Emilio Lustau, "East India"
Solera Sherry, Jerez, Spain - \$15/glass*

BERRY

Lemon-Ricotta Cannoli, Strawberry-Champagne Sorbet,
Candied Pistachio

*Suggested Pairing: Paul Anheuser, "Kreuznacher Krötenpfuhl"
Riesling (Auslese), Mosel, Germany - \$18/glass*

CHEESE

Bruléed St. Angel Brie, Polenta-Sunflower Levain,
Peach-Vanilla Preserves, Micro Arugula

*Suggested Pairing: Anatolikos, "Pollios Oinos"
Mavroudi/Assyrtiko/Moschato Blend, Avdira PGI, Greece - \$18/glass*

SCOOP 9.50

Single Scoop House-Made Ice Cream or Sorbet,
Served with Cookies

PASTRY CHEF: JENNA CLOUGH