

DESSERTS

14.00

DARK CHOCOLATE~CARAMEL TART

Cocoa Nib Ice Cream, Kumquat, Candied Peanuts, Maldon Salt

*Suggested Pairing: **Emilio Lustau,***

“East India” Solera Sherry, Jerez, Spain - \$15/glass

BASQUE CHEESECAKE

Mandarin Sorbet, Lemon Custard, Graham Cracker Crumb

*Suggested Pairing: **Robert Siskey,***

“Late” Pinot Gris, Los Carneros, Napa Valley, CA 2014 - \$12/glass

SPICED APPLE~DATE CAKE

Ginger Ice Cream, Toasted Sesame Tuile, Toffee Sauce

*Suggested Pairing **Rare Wine Co.,***

“Baltimore Rainwater” Madeira {Medium Dry}, Madeira, Portugal NV - \$13/glass

1924 BLUE CHEESE

Pistachio Crackers, Quince Jam, Pomegranate-Arugula Salad

*Suggested Pairing: **Château Piada,***

Semillon, Sauternes AOC, France 2011 - \$15/glass

HOUSE-MADE ICE CREAM OR SORBET 9.50

Single Scoop Served with Cookies

PASTRY CHEF: JENNA CLOUGH