



FROM THE PASTRY KITCHEN

Desserts \$ 18

Dessert Wine Pairing \$ 18

Chocolate Concorde v3.1

2000 Banyuls Grand Cru, Cuvée Christian Reynal, La Cave de L'Abbé Rous

Bosc Pear Poached in Ramos Pinto Ruby Port

Chocolate Spice Cake, Cardamom Ice Cream, Whipped Crème Fraîche, Granola

2014 Ramos-Pinto, Late-Bottled Vintage Port

Speculoos Sponge Cake,

Orange Whipped Mascarpone, Pistachio Ice Cream, Brandied Cherries

2006 Riesling Auslese, Monzinger Halenberg, Emrich-Schönleber, Nahe

Roasted Delicata Squash Mousse, Toasted Meringue, Graham Cracker Crumbs

Brown Butter Ice Cream and Pepita Brittle

2018 Muscat de Saint-Jean de Minervois, Domaine de Barroubio

THE CHEESE BOARD

Beaufort d'Été, Beemster XO, Epoisses,

Brillat-Savarin, Jasper Hill Scream Cheese & Fiscalini Cheddar

One selection of fine ripe cheese \$ 18

A taste of all six - \$ 36

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected.