



FROM THE PASTRY KITCHEN

Desserts \$ 18

Dessert Wine Pairing \$ 18

Chocolate Concorde v3.1

Pedro Ximénez, Murillo, Selección Centenario Lustau

Bera Ranch Baby Crawford Peach

Lemon Verbena Ice Cream, Champagne Cake, Peach Mousse

2004 Riesling Auslese, Hattenheimer Pfaffenburg, Schloss Schönborn

Local Berries, Tulsi Basil Cremeux, Almond Tuile, Crème Fraîche Balsamic Sherbet

2018 Tokaj, Late Harvest, Demeter Zoltán

Bera Ranch Royal Blenheim Apricot Clafoutis

with Almond Butter Caramel and Sauternes Ice Cream

2019 Vidal, Icewine, Iniskillin, Niagara Peninsula

THE CHEESE BOARD

Etivaz, Beemster XO, Epoisses,
Munster Haxaire & Berner Hobelkase

One selection of fine ripe cheese \$ 18

A taste of all five - \$36

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

Tipping is not expected.