WOOD FIRED STRAWBERRY BISCUIT
warm strawberry confit, whipped goat chantilly
Suggested pairing  Chateau Rieussac Sauternes, 2019  24

COPPER POT COBBLER
Seasonal fruits, chef’s ice cream
Suggested pairing  Graham’s 20 Year Tawny  20

FROZEN HONEY TURMERIC
CRÈME BRÛLÉE
Suggested pairing  Blandy’s “Colheita” Verdelho, 2009  16

FLOURLESS CHOCOLATE CAKE
sundried cherries, cherry chantilly, chocolate ganache
Suggested pairing  Graham’s 30 Year Tawny  35

Porto
Flight of 3 Tawny Ports (1.5oz each)  50
Taylor Fladgate 10 Year Tawny  15
Graham’s 20 Year Tawny  20
Graham’s 30 Year Tawny  35
Dow’s LBV 2016  14

Dessert Wines
Gunther Schlink “Eiswein” Reisling, 2018  18
Elio Perrone Moscato d’Asti, 2017  13
S. Balboa Late Harvest Malbec, 2017  16
Chateau Rieussac Sauternes, 2019  24
Blandy’s “Colheita” Verdelho, 2009  22

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.