

FIFTH

please select one of the following

HONEY CRISP APPLE PANNA COTTA

thyme chantilly, cranberry gel

Suggested pairing Vietti Moscato d'Asti, 2022 15

APPLE CIDER DONUTS

brown butter glaze, three bean vanilla anglaise

Suggested pairing 2006 Chateau Coutet, Sauternes 24

CHEF'S SEASONAL COBBLER

eggnog ice cream, shortbread oat crumble

Suggested pairing New York Malmsey Madeira 18

CARROT PARSNIP CAKE

brown butter maple frosting

parsnip & carrot ribbons

Suggested pairing Graham's 30 Year Tawny 35

VALRHONA CHOCOLATE CAKE

blonde ganache, milk chocolate mousse

Suggested pairing S.Balboa Late Harvest Malbec, 2017 18

Porto

Flight of 3 Tawny Ports (1.5oz each) 50

Taylor Fladgate 10 Year Tawny 15

Sandeman 20 Year Tawny 20

Graham's 30 Year Tawny 35

Dow's LBV 2016 14

Dessert Wines

Chateau Coutet Sauternes, 2006 24

Vietti Moscato d'Asti, 2022 15

Blandy's "Colheita" Verdelho, 2009 22

New York Malmsey Madeira 18

S.Balboa Late Harvest Malbec, 2017 18

**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*