

## FIFTH

*please select one of the following*

### WOOD FIRED STRAWBERRY BISCUIT

warm strawberry confit, whipped goat chantilly  
*Suggested pairing* Chateau Rieussec 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 Rieussec 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*