



Desserts...

Chef's Selection of Artisan Cheeses

quince jam, toasted baguette, lavosh

~Grahams 20 year Tawny \$20

Dark Chocolate Coconut Cheesecake

*pineapple, passion fruit salsa, toasted almonds,
coconut tuile*

~2017 Susana Balbo Late Harvest Malbec \$16"

Carrot Cake

*brown sugar cream cheese frosting, blood
orange coulis,*

~NV Merryvalle Muscat d'Antigua \$18"

Raspberry Rhubarb Pie

brown butter ice cream, oat streusel

~2003 Zilliken Riesling

"Saarburger Rausch" Spätlese \$16~

Strawberry Shortcake

*macerated strawberries and mint, sponge cake,
whipped cream, balsamic syrup*

~2017 Elio Perrone Moscato d'Asti \$13"