



Desserts...

Chef's Selection of Artisan Cheeses

*port preserved figs,
toasted baguette, lavosh, honeycomb*

~Grahams 20 year Tawny \$20~

Raspberry Rhubarb Pie

brown butter ice cream, oat streusel

*~2003 Zilliken Riesling
"Saarburger Rausch" Spätlese \$16~*

Chocolate Cherry Cake

*chocolate cherry mousse,
preserved cherries, almond toffee*

~2016 Chapoutier "Banyuls" \$15~

Coconut Cheesecake

pineapple blackberry lime salsa

~2017 Inniskillin "Vidal" Icewine \$25~

Strawberry Shortcake

*macerated strawberries, mint, sponge cake,
Grand Marnier whipped cream*

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