

# FIG & OLIVE DESSERT

## Lemon & Olive Oil Cake 13

Arbequina Semifreddo, Mint-Basil Crème Fraîche, Pine Nut Brittle.

## Flourless Chocolate Cake 13

Piment d'Espelette, Espresso-Whipped Cream, Caramel Popcorn.

## Basque-Style Cheesecake 15

Strawberry, Fig, Passion Fruit Caramel, Lemon Crumbs.

## Strawberry & Rhubarb Crostata 15

Strawberry Sorbet.

## Seasonal Sorbet 12

Fruits & Mint.

## DESSERT COCKTAIL

### Crema Catalana Flip\*

Hennessy VS, Dark Rum, Fino Sherry, Vanilla, Caramel.

20

## COFFEE, ESPRESSO & TEA

REGULAR OR DECAFFEINATED

Americano 6

Espresso 6

Cappuccino 6.75

Macchiato 6

Latte 6.75

Double Espresso 7.75

Tea (Seasonal Selections) 5.75

 **Gluten Friendly**

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.

# FIG & OLIVE

## DESSERT WINES

GLASS/BOTTLE

Moscato d'Asti – Marcarini,  
Asti DOCG, 2019.  
Floral, Fresh, Vibrant

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Pinot Blanc/Pinot Auxerrois – Chateau de Riquewihr,  
D'Alsace, Colmar, France.  
*Green Apple, Lemon Zest, Aromas of Elegant Fruits*

12

Sémillon – Chateau du Levant,  
Sauternes, Bordeaux, France.  
*Fruit Notes of Mango & Pineapple with Balancing Acidity*

8

## PORT

GLASS

Taylor Fladgate 20 Year Tawny

19

Taylor Fladgate Fine Tawny

10

## SHERRY

GLASS

Fernando de Castilla Classic Fino

14

## MADEIRA

GLASS

Blandy's 10 Year Malmsey

15

## AMARO

GLASS

Cynar

10

Fernet Branca

11

Meletti

10

Nonino

13

## GRAPPA

GLASS

Castello di Volpaia Grappa di Chianti Classico

13

## LIMONCELLO

GLASS

Luxardo Limoncello

15