



## Dessert

Baba St-Germain  
Elderflower, Roasted Strawberry,  
Poached Rhubarb, Vanilla Cream

Virginia Peanut Chocolate Cake  
Candied Peanut, 63% Illanka Chocolate Mousse,  
Brown Sugar Ice Cream, Salted Peanut Caramel

Apple Pie (for two)

Grapefruit Posset  
Citrus Compote, Jasmine Tea Tapioca,  
Orange Blossom Meringue

Selection of Ice Cream and Seasonal Sorbet  
One Scoop / Two Scoops

Chocolate or Caramel Sauce

Selection of Local Artisanal Cheese  
House Made Preserves, Country Bread

18

17

38

16

8 /16

5

30

## Dessert Wines - Late Harvest and Botrytis

Bera, Moscato D'Asti, Piedmont, Italy 2019	15/80
Chateau de La Tour Blanche, Emotions, Sauternes, Bordeaux, 375ml	16/85
Donnafugata, "Ben Rye," Passito Di Pantelleria, Italy	30/160
Inniskillin, Icewine, Niagara, Canada 2015	30/160
Dolce by Nickel & Nickel, Late Harvest, Napa Valley, CA	35/185
Giraud Solera Ratafia de Champagne, 500ml	35/185

## Fortified and Oxidized

Dow's White Port	12
La Cigarrera, Sanlucar de Barrameda, Manzanilla	12
Vinhos Barbieto, "The Historic Madeira Series," Sercial, Portugal	15
Taylor Fladgate, 20-year Tawny	24

## Dessert Cocktails

Salted Caramel Espresso Martini	
Vanilla Infused Tequila, Espresso, Caramel, Coffee Liqueur, Licor 43 à la mode (+4)	22

Mimosa Sorbet

Bouvet Ladubay, with your choice of sorbet

14

\*Consuming raw or undercooked eggs may increase your risk of food-borne illness

A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.

Alcoholic beverages are sold after 10am on Sunday.