



Dessert

Pavlova Spirulina Meringue, Sweet Cream, Strawberries, Rhubarb Sorbet	18
Virginia Peanut Chocolate Cake Candied Peanut, 63% Illanka Chocolate Mousse, Brown Sugar Ice Cream, Salted Peanut Caramel	17
Apple Pie (for two)	38
Grapefruit Posset Citrus Compote, Jasmine Tea Tapioca, Orange Blossom Meringue	16
Selection of Ice Cream and Seasonal Sorbet One Scoop / Two Scoops	8 / 16
Chocolate or Caramel Sauce	5
Selection of Local Artisanal Cheese House Made Preserves, Country Bread	36
Dessert Cocktails	
Salted Caramel Espresso Martini Vanilla Infused Tequila, Espresso, Caramel, Coffee Liqueur, Licor 43 à la mode (+4)	22

Cellar Selection

Louis XIII de Rémy Martin
Grand Champagne Cognac
½ oz 175 / 1 oz 350 / 1 ½ oz 500

Sweet Wines

Marchesi di Gresy, La Serra, Moscato d'Asti, Piedmont, Italy 2025 375 mL	14/85
Émotions de La Tour Blanche, Sauternes, Bordeaux, France 2022 375 mL	15/90
Donnafugata, Ben Ryé, Passito di Pantelleria DOC, Sicily, Italy 2023 375 mL	24/145
Dolce, Late Harvest Wine, Napa Valley, CA 2021 375 mL	27/160
Henri Giraud, Solera Ratafia Champenois, S90-16, Champagne, France 500 mL	28/225

Fortified Wines

Broadbent White Porto, Douro, Portugal	12
La Cigarrera, Manzanilla, Sanlúcar de Barrameda, Spain	12
Vinhos Barbieto, The Historic Madeira Series, Madeira, Portugal	15
Taylor Fladgate, 20-Year Tawny Porto, Douro, Portugal	24

**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.

We are delighted to be part of your celebration. Guests are welcome to bring a store bought cake for special occasions.

In accordance with local health code regulations, homemade items may not be consumed on premises.

A cake plating fee of \$8 per slice applies. Cupcake plating is available at \$5 per cupcake.