



## Dessert

Baba St-Germain Elderflower, Roasted Strawberry, Poached Rhubarb, Vanilla Cream	18
Virginia Peanut Chocolate Cake Candied Peanut, 63% Illanka Chocolate Mousse, Brown Sugar Ice Cream, Salted Peanut Caramel	17
Apple Pie (for two)	34
Yogurt Semifreddo Whipped Honey, Pickled Cherry-Raspberry Compote, Mahlab Crisp	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	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
Inniskillin, Icewine, Niagara, Canada 2015	30/160
Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy	35/185
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	14
Bouvet Ladubay, with your choice of sorbet	

*\*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.*