



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
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Cellar Selection

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

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 Barbiето, “The Historic Madeira Series,” Sercial, Portugal	15
Taylor Fladgate, 20-year Tawny	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.*