



Dessert

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| 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) | 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 | 30 |

Dessert Cocktails

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| Salted Caramel Espresso Martini Vanilla Infused Tequila, Espresso, Caramel, Coffee Liqueur, Licor 43 <i>à la mode (+4)</i> | 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

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| 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

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| 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.
Alcoholic beverages are sold after 10am on Sunday.