



dessert

Corn Parfait
 Pickled Cherries, Candied Sunflower Seeds
 Cherry Sakura, Sunflower-Mahleb Tuile

Coffee and Doughnuts
 Espresso Custard, Chicory Fritter
 Aerated 65% Sao Tome Chocolate
 Caramelized Coconut- Kahlúa Ice cream

Plum Ginger Mousse
 Rice Puff, Plum Jam, Ginger Mousse
 Shiso-Compressed Plum, Jasmine Tea Ice Cream

Lemon Verbena Crémeux
 Meyer Lemon Foam, Puffed Couscous Sorghum Crisps
 Grapefruit Sorbet

Peach Pie (for two)

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

Chocolate or Butterscotch Sauce

14
 14
 14
 14
 14
 14
 24
 4 / 12
 3

dessert wines

late harvest and botrytis

Bera, Moscato D’Asti, Piedmont, Italy 2013 12/48
 La Fleur d’Or, Sauternes, Bordeaux, France 2012 14/50
 Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy 30/120
 Királyudvar, “Cuvée Ilona,” Tokaji, Hungary 2009 35/140
 Inniskillin, Icewine, Niagara, Canada 2015 40/160
 Grgich Hills Estate, Violetta, Napa Valley 2013 32/130
 Château d’ Yquem, "Lur-Salices," Sauternes, Bordeaux, France 1997, 750ml 900

fortified and oxidized

Dow’s White Port 12
 La Cigarrera, Sanlucar de Barrameda, Manzanilla 12
 El Maestro Sierra, Jerez, Amontillado 14
 Broadbent 10 yr Madeira, Madeira, Portugal 15
 M. Chapoutier, “Rimage,” Banyuls, France 2014 18/90
 Taylor Fladgate 20-year Tawny 24
 Dow’s Vintage Porto 1985 45

coffee and espresso

Americano, Cappuccino, Café Latte, Espresso 7
 Press Coffee, Seasonal Selections, Hot Chocolate 10