

## FIG & OLIVE

### DESSERT

#### **Apple Tart 12**

Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

#### **Brûléed Cheesecake 13**

Amarena Cherry, Cookie Crumble & Cherry Syrup

#### **Chocolate Obsession 14**

Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze.

#### **Pot de Crème 13**

Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.

#### **Seasonal Sorbet 12**

Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

#### **FIG & OLIVE Tasting 15**

*four bite-sized desserts*

Chocolate Obsession, Seasonal Sorbet  
Crunchy Praline, Pot de Crème

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#### **Café Gourmand 8**

*Coffee or Tea with a side of crunchy praline  
& a choice of one bite-sized dessert*  
Pot de Crème or Sorbet

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#### **Dessert Wine**

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|--------------------------------|------------------|----|
| Moscatel, Reymos – SP          | <i>Frizzante</i> | 7  |
| Moscato d’Asti, Marcarini – IT | <i>Frizzante</i> | 9  |
| ‘Ben Rye’, Donnafugata – IT    | <i>Vin Doux</i>  | 25 |
| Ramos de Pinto Lagrimas White  | <i>Port</i>      | 11 |
| Taylor Fladgate Fine Tawny     | <i>Port</i>      | 13 |
| Alvear Pedro Ximenez Solera    | <i>Sherry</i>    | 17 |
| Blandy’s 5 Year Bual           | <i>Madeira</i>   | 13 |
| Fernet Branca                  | <i>Amaro</i>     | 12 |

#### **Coffee, Espresso & Tea**

*Regular or Decaffeinated*

American Drip 4.75

Espresso 5

Cappuccino 5.75

Macchiato 5

Latte 5.75

Double Espresso 5.75

Tea (Seasonal Selections) 5