

## FIG & OLIVE

### DESSERT

#### **Apple Tart** 13

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

#### **Brûléed Cheesecake** 14

Amarena Cherry, Cookie Crumble & Cherry Syrup

#### **Chocolate Obsession** 15

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

#### **Pot de Crème** 14

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** 16

*four bite-sized desserts*

Chocolate Obsession, Seasonal Sorbet  
Crunchy Praline, Pot de Crème

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#### **Café Gourmand** 9

*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**

Brachetto d'Acqui, Bera – IT	<i>Frizzante</i>	9
Moscato, Donnafugata, Ben Rye -IT	<i>Vin Doux</i>	19
Taylor Fladgate Fine Tawny	<i>Port</i>	12
Blandy's 5 Year Bual	<i>Madeira</i>	12
Cynar	<i>Amaro</i>	10
Boulard Calvados, VSOP	<i>Calvados</i>	20
Meletti Limoncello	<i>Limoncello</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