

## 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**

Moscatel, Reymos – SP <i>Frizzante</i>	12
Moscato d'Asti, Marcarini – IT <i>Frizzante</i>	12
'Ben Rye', Donnafugata <i>Vin Doux</i>	18
Ramos de Pinto Lagrimas White <i>Port</i>	10
Taylor Fladgate Fine Tawny <i>Port</i>	12
Hidalgo Pedro Ximenez <i>Sherry</i>	12
Alvear 1927 Solera Pedro Ximenez <i>Sherry</i>	16
Blandy's 5 Year Bual <i>Madeira</i>	12
Blandy's 10 Year Malmsey <i>Madeira</i>	16
Fernet Branca <i>Amaro</i>	11
Averna <i>Amaro</i>	14
Dupont Calvados Reserve <i>Calvados</i>	14
Domaine Tariquet Blanche Armagnac	18