

i Dolci

Butterscotch Budino 11

poached pear, walnut, polenta cake, cranberry purée

Wine Pairing: Lvcignano, *Vin Santo '06* \$15

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Goat Cheese-Mascarpone Cheesecake 11

rhubarb, graham-shortbread crust

Wine Pairing: Marco de Bartoli, *Marsala Superiore 10 yr* \$15

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Pistachio Gelato & Fennel Seed Meringue 11

lemon curd, pea tendrils, green fruit compote

Wine Pairing: Faretti, *Biscotti Famosi* \$8

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Kalamata~Chocolate Cake 11

kalamata olive chocolate cake, chocolate mousse,
green olive caramel, sourdough chocolate crisp

Wine Pairing: Fonseca Bin 27, *Ruby Port* \$8

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Crumble 11

raspberry, blackberry, strawberry, oat crumb, vanilla gelato

Wine Pairing: Alcyone Tannat \$10

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House-Made Biscotti 7

Wine Pairing: Faretti, *Biscotti Famosi* \$8

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Artisanal Gelato & Sorbet 11

Wine Pairing: Petit Guiraud *Sauternes* \$13

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Artisanal Cheese Board 14

fruit, honey

Wine Pairing: Dry option: Blandy's, *Madeira* \$8

Sweet Option: Maculan, *Dindarello Moscato '16* \$9