
DESSERT

BROWN BUTTER CUSTARD CAKE 11

Peaches, Basil, Whipped Cream

DARK & STORMY ICE CREAM BAR 9

White Chocolate & Coconut Shell

CHARRED CORN SEMIFREDDO 11

Farmer's Cheese, Orange & Lemon Foam, Blueberry & Tulsi Sorbet

FORTUNA CHOCOLATE SORBET 6

Mango Sorbet, Molasses Granita, Aleppo Chile

SCOOPS (Choice of Two) 5

Strawberry Sherbet, S'mores, Roasted Cashew,
GPAM Sorbet, Chocolate Sorbet, Coffee Blondie & Pecan,
Charred Peach & Coconut Oatmeal Cookie Froyo, Blueberry & Tulsi Sorbet

ROBIOLA BOSINA CHEESE 11

Cornmeal Crackers, Candied Walnuts, Cherry Jam

AFTER DINNER DRINKS

Sueño Lucido *Crema de Mezcal, China China, 100% Huehuetan Estate Chocolate* 11

Loyal Drip Coffee *Rotating Single Origin* 4

The Tea Spot *Black, Green or Herbal* 4

Aberlour A'bunadh *Aberlour, Scotland* 16

The Glenlivet 15yr *Moray, Scotland* 14

The Balvenie 21yr *Dufftown, Scotland* 38

Lagavulin 16yr *Islay, Scotland* 18

Nikka Coffey Grain *Yoichi District, Japan* 14

Springbank 10yr *Kintyre Peninsula, Scotland* 16

Amaro Montenegro *Bologna, Italy* 7

Amaro Braulio *Valtellina, Italy* 9

Fernet Branca *Milan, Italy* 8

Amaro Nonino *Percoto, Italy* 10

Lemorton 25yr *Calvados Domfrontais, France* 22

Manoir de Montreuil *Calvados Pays d'Auge, France '00* 21

Cappellano (Nebbiolo) *Barolo Chinato, Italy* 15

Eden 'Windfall Orchards' *Ice Cider Cornwall, Vermont* 12

Emmanuel Brochet *Solera Ratafia Champagne, France* 16

Rare Wine Co. 'Charleston' (Sercial) *Special Reserve Madeira, Portugal* 10

d'Oliveiras (Malvazia) *Madeira, Portugal '94* 20

Elio Perrone 'Bigaro' (Brachetto/Moscato) *Piedmont, Italy '18* 6

Château Climens *1er Cru Barsac Sauternes, France '09* 18

Quinta do Infantado 'LBV' *Port, Portugal '13* 9