

DESSERT ---

- 'TWO PEAS IN A POD' BERRIES & CHANTILLY** 18
Elio Perrone 'Bigaro' Brachetto (9)
- BABA AUX RHUM** 20
with passionfruit, & aged Bacardi rum infused with vanilla
Rare Wine Co. 'Boston Bual' Madeira (14)
- CHOCOLATE MARQUIS** 18
with sour cherry ice cream, whipped amaretto ganache,
smoked chocolate sauce
Niepoort 'LBV' Ruby Port 2017 (13)
- FLOATING ISLAND** 18
with grapefruit, raspberry gel, elderflower anglaise
Elio Perrone 'Bigaro' Brachetto (9)
- BASQUE CHEESECAKE** 18
with strawberry reduction, compressed rhubarb
Château Doisy Daëne, Sauternes 2015 (13)
- DAILY HOUSE-MADE ICE CREAM & SORBET** 18
Niepoort 'LBV' Ruby Port 2017 (13)

CHEESE PLATTER

- CROCOLO - ITALY - SHEEP** 25
Type of aged pecorino, slightly spicy, rich earthy flavor
- ALPEM BLUME - AUSTRIA - COW** 25
Crusted with dried season flowers, herbaceous, nutty
- LEONORA - SPAIN - GOAT** 25
Tart, lush with grassy notes and a hint of sour cream
- BRILLAT SAVARIN - FRANCE - COW** 25
Triple cream, luscious, notes of butter and fresh cream flavor

