

7.0



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## EATS

Kunefe / Phyllo Strands, Clotted Cream, Pistachios, Cava Syrup & Rhubarb Jam			8
Trio Plate / Daily Selection			10
Peanut Butter & Jelly Cup Cabernet Jelly Coulis, Whipped Cream, Bruleéd Bananas & Candied Peanuts			8
Italian "Coffee & Donuts" / Crispy Zeppole, Powdered Sugar, Espresso-Chocolate Mousse & Lemon Espuma			8
Mississippi Mud Pie / Miso-Butterscotch, Devonshire Cream & Walnut Tuille			8
<b>Ovaltine &amp; Oreos</b> / Ovaltine Bavarian Cream, Mascarpone, Oreo Cookie & Malt Sauce			8
Soft Serve Ice Cream / Weekly Flavors (Twist Available)			5
Housemade Sorbet / Weekly Flavors			5
Artisan Cheese Pairing Display See server for this month's selections			15

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Samm Sherman, Pastry Chef

Available Vegan

Available Gluten Free

## DESSERT

# DESSERT DRINKS

<b>SWEETS &amp; STICKIES</b>	<b>GLASS CHARGE</b>	<b>BOTTLE CHARGE</b>
Dow's Late Bottled Vintage Port	6	30
Graham's 10 Year Tawny Port	7	70
Warre's "Otima" 20 Year Port	11	82
Blandy's Malmsey 15 Year Old Madeira	9	67
Marengo, "Scrapona", Moscato d'Asti <b>375ml</b>	9	27
Chateau Graves (Semillon/Sauvignon Blanc) <b>375ml</b>	9	45

<b>DRINKS</b>	<b>\$</b>
Linger Hot Chocolate / Orange Zest, Almonds, Vanilla, Pasilla Pepper, Brown Sugar & Matcha Whipped Cream	6.5
Novo Coffee Mundani / Cacahuatique Mountain Range, El Salvador	3
Novo Decaf	3
Novo Espresso	3
Cappuccino / Latte	4
Teatulia Tea / Black, White, Green, Earl of Bengal, Ginger & Lemongrass	3
Boulder Bhakti Chai / (Regular & Decaf)	5