

desserts

pairings

crème caramel 11

cardamom vanilla baked custard, spiced chiffon cake,
whipped cream, candied pecans, pear butter,
poached cranberries

chocolate malt cake 11

devil's food cake, malted milk chocolate mousse,
dark chocolate glaze, pretzel crunch,
white chocolate whip, salted caramel

brown butter hazelnut cake 11

blackberry purée, vanilla crema, toasted hazelnuts,
burnt orange ice cream, orange segments,
candied orange peel

ice cream and sorbet

selections change daily 4/scoop

château du mayne sauternes 10

bordeaux's classic dessert wine with accents of
honey and meyer lemon

osborne px sherry 8

the darker, sweeter side of sherry, yielding raisin,
bitter nut, and dark chocolate notes

dow's lbv port 9

late bottled vintage port styles mirror a ruby,
with hints of raspberry, fig, and black cherry

etc.