

AFTER DINNER

All / 13

DESSERTS

Parsnip Cinnamon Cake, hazelnut chocolate spread, crispy parsnip chips, poached pear, pear sorbet

Peanut Butter Sundae, chocolate milk foam, peanut butter cookie, peanut ribbon ice cream, fudge, toasted white chocolate

Sorbets, fresh fruit accompaniments

Spiced Apple and Caramel Mousse, sorrel-green apple sorbet, apple butter, brown butter crumble

Tangerine & Quince Vacherin, creamed cheese mousse, tangerine sherbet, burnt mandarin meringue

Warm Chocolate Tart, peppermint white chocolate chip ice cream, cocoa nib streusel

Doughnuts & Dips, almond cookie butter, bourbon caramel, Meyer lemon marshmallow creme, salted maple frosting

CHEESE */ Please select 2*

Fiscalini Farmstead, **Purple Moon**, cow, cheddar, aged six months, Cabernet Sauvignon soaked

Cypress Grove, **Bermuda Triangle**, goat, double rind of ash and white bloom

Central Coast Creamery, **Ewenique**, sheep, gouda, sweet vanilla, salted caramel

Vella Cheese Company, **Vella Mezzo Secco**, raw cow, dry jack, aged four months, black pepper

*A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members



BEVERAGES

All / 13

DESSERT COCKTAILS

5th Ward, Old Forester Kentucky Straight Bourbon, Averna Amaro Siciliano, flamed orange, espresso, cinnamon smoke

Chartreuse Hot Chocolate, Green Chartreuse, Giffard white creme de cocoa, malted chocolate, steamed milk, salted Fernet whipped cream

Alxndr, Clement VSOP Vieux Rhum Agricole, Giffard white creme de cocoa, coconut, sea salt

TJ Flip, Agave de Cortes Mezcal Joven, Kerrygold Irish Cream, salted butterscotch, cream, whole farmers egg

Spanish - Italian Relations, Lustau Brandy de Jerez, Cynar reduction, demerara, Pernod Absinthe

Nite Light, vanilla infused vodka, cinnamon, espresso, Fernet Branca

DESSERT WINES

Sherry, Lustau, Amontillado 'Escudilla', [Spain](#)

Scheurebe (Riesling hybrid), 2016 Pffeffingen, 'Ungsteiner Herrenberg', Auslese, Pfalz, [Germany](#)

Madeira, H & H, N/V Verdelho 10 year, [Portugal](#)

Port, 2012 Taylor, Late Bottle Vintage, [Portugal](#)

Sauternes, 2015 Chateau Roumieu-Lacoste, Bordeaux, [France](#)

Banyuls, 2016 Domaine La Tour Vieille, 'Rimage', [France](#)

Dietary restrictions happily accommodated upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses