

DESSERT

XO Cake 12 (GF)

flourless chocolate cake / espresso mousse / dark chocolate glaze / white chocolate ribbon

Suggested Pairing: **Alvear** “Solera 1927” Pedro-Ximenez
Montilla-Moriles, Spain MV 18

Black Tea Crème Brûlée 10 (GF)

locally sourced tea / caramelized sugar / candied citrus

Suggested Pairing: **Rare Wine Company** Malmsey Madeira
Madeira, Portugal NV 12

Matcha Terra-misu 10

a garden inspired tiramisu // ceremonial grade matcha / housemade lady fingers / whipped marscapone

Suggested Pairing: **Royal Tokaji** “5 Puttonyos”
Tokaji, Hungary 20

Blueberry Muffin Baked Alaska 16

cream cheese ice cream / blueberry compote / marshmallow meringue / brown butter streusel / rum

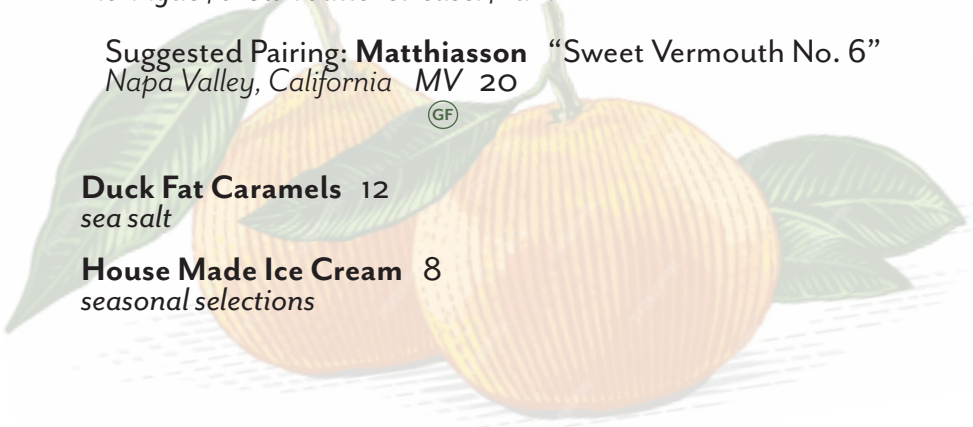
Suggested Pairing: **Matthiasson** “Sweet Vermouth No. 6”
Napa Valley, California MV 20

Duck Fat Caramels 12

sea salt

House Made Ice Cream 8

seasonal selections



COFFEE

Batch Brew 3

NOVA Espresso Blend

Espresso 3

2oz pour

Cortado 3.5

2oz espresso + 2 oz milk

Cappuccino 4

2oz espresso + 4 oz milk

Latte 4.5

2oz espresso + 8 oz milk

Substitute Milk +1

oat / almond

House-made syrups +1

vanilla bean

blueberry+rosemary

salted caramel

FORTIFIED WINES

MADEIRA

The Rare Wine Co. “Rainwater” *Madeira, Portugal*

NV 12

The Rare Wine Co. “New York Malmsey” *Madeira, Portugal*

NV 12

PORT

Graham's “10yr Tawny Port” *Douro, Portugal* MV 15

Graham's “30yr Tawny Port” *Douro, Portugal* MV 35

Graham's “40yr Tawny Port” *Douro, Portugal* MV 45

Quinta do Vesuvio “Vintage Ruby Port” *Portugal* 2015 18

OTHER

Donnafugata “Ben Ryé” *Passito di Pantelleria DOC, Sicily, Italy* 2019 15

Château Rieussec *Sauternes Bordeaux, France* 2016 20