

# DESSERT

Pastry Chef Rawan Shatara

## DESSERTS

<b>HOUSE MADE ICE CREAM &amp; SORBET</b> <i>GF</i>	8
<i>make it an affogato add \$7</i>	
rotating seasonal selections; please inquire	
<b>KUNAFOLIS</b>	12
kataifi dough, semolina pudding, whipped pistachio crème fraîche, orange blossom syrup, roasted pistachio	
<b>TAHINI CHOCOLATE MOCHI CAKE</b> <i>GF</i>	16
walnut candied eggplant, cocoa nib, Luke's nocino chocolate sauce, toasted sesame ice cream	
<b>RYE POUND CAKE &amp; PEACHES</b>	15
seven spiced peach & apple compote, buttermilk crème anglaise, toasted pepitas	
<b>SWEET CORN TAMALE</b> <i>GF</i>	15
thyme, kettle corn, fresh berries, blueberry jam, whey corn caramel gelato	

## DRINKS

<b>IRISH COFFEE</b>	14
Tullamore Dew, chocolate stout reduction, Schuil coffee, Angostura cream	
<b>ESPRESSO MARTINI</b>	17
vodka, espresso liqueur, amaro nonino, cold brew	
<b>NOVAL</b>	10
10 yr tawny port	
<b>NIEPOORT</b>	11
late bottle vintage port 2015	
<b>QUINTA DO INFANTADO</b>	19
colheita port 2010	
<b>BODEGAS YUSTE</b>	10
pedro ximénez sherry	
<b>BAUMARD</b>	18
quartes de chaume 2015	
<b>CHATEAU GUIRAUD</b>	28
premier cru sauternes 2008	

**RESERVE** WINE & FOOD

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