

DESSERT ---

- 'TWO PEAS IN A POD' BERRIES & CHANTILLY** 16
Elio Perrone 'Bigaro' Brachetto (9)
- PERSIMMON ICE CREAM, BROWN SUGAR CAKE, BLOOD ORANGE REDUCTION, POMEGRANATE** 16
Symphonie De Haut-peyraguey, Sauternes 2016 (12)
- CHOCOLATE MARQUIS WITH SOUR CHERRY ICE CREAM, WHIPPED AMARETTO GANACHE, SMOKED CHOCOLATE SAUCE** 16
Elio Perrone 'Bigaro' Brachetto (9)
- CARAMEL POACHED PEAR, BLACK TEA & PEAR SORBET, VANILLA BAVARIAN** 16
Château Doisy Daëne, Sauternes 2015 (13)
- BAKED ALASKA WITH CHESTNUT ICE CREAM, CITRUS HONEY CARAMEL, KUMQUAT CONFIT** 16
Rare Wine Co. 'Boston Bual' Madeira (14)
- DAILY HOUSE-MADE ICE CREAM & SORBET** 16
Niepoort 'Lbv' Ruby Port 2017 (13)

CHEESE PLATTER

- CAMBOZLA - GERMANY - COW** 25
Bold blue cheese with sweet and nutty characteristics
- SAINT ANGEL - FRANCE - COW** 25
Creamy and buttery triple crème with a touch of sweetness
- CANA DE CABRA - SPAIN - GOAT** 25
Creamy and dense with a citrusy, lemon tang finish
- MANCHEGO - SPAIN - SHEEP** 25
Firm and compact consistency with a buttery texture

