

DESSERT

Chocolate Mille Feuille 20

Mint chip ice cream, dark chocolate mousse, blackberry chocolate sauce

Strawberry Vacherin 20

Rhubarb consommé, vanilla espuma, baked meringue

Meyer Lemon Tart 20

Marigold ice cream, whipped cheesecake, burnt citrus, walnut sable

Hazelnut Tiramisu 20

Lady finger sponge, Frangelico mousse

'Two Peas in a Pod' berries & Chantilly 18

Daily house-made ice cream & sorbet 18

CHEESE PLATTER 25

Cambozola - Germany - Cow

Bold blue cheese with sweet and nutty characteristics

Saint Angel - France - Cow

Creamy and buttery triple crème with a touch of sweetness

Can de Cabra - Spain - Goat

Creamy and dense with a citrusy, lemon tang finish

Manchego - Spain - Sheep

Firm and compact consistency with a buttery texture

For your convenience, a discretionary 20% service charge will be included on all checks.