

DESSERTS

MATCHA PANNA COTTA (V) 10

classic panna cotta with a green tea twist topped with fresh local honey, crushed pistachio and seasonal berries

Paired with:

Dessert Wine, Emotions De La Tour '22, Sauternes, France (2oz) 6

Enticing aromas and flavors of ginger, stone fruits, and honey, the wine is juicy and intense with core of pineapple, quince and yellow plum fruit waiting to burst forth, kept in check for now by racy acacia and honeysuckle notes, harnessed through the finish by a hazelnut husk detail.

CHOCOLATE CRÈME BRÛLÉE (V) 12

decadent milk chocolate, caramelized Sugar, topped with house made Grand Marnier whipped cream and a Luxardo cherry

Paired with:

10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz) 6

Features a pleasant aroma of dried fruit and figs, evolving into a touch of spices (pepper, cinnamon) and a light toasted. With a long and lingering finish, is the ideal point of balance between freshness and aromatic complexity. The touches of spice and fruit flavors are rounded off with chocolate.

ITALIAN LEMON RICOTTA CAKE (V) 14

seasonal mixed berry compote, house made Grand Mariner whipped cream

Paired with:

Far Niente "Dolce", Napa Valley, California '21 12

A deep yellow gold color with aromas of Ripe peach, apricot, nectarine, exotic fig, layered with honeysuckle, golden honey, orange marmalade, toasted brioche, toasted coconut, and sweet baking spices. Taste profile is silky, and luxuriously creamy with a pleasing thickness that coats the mouth. Flavors feature juicy apricot, mandarin, mango, caramelized tropical fruits, lively and balanced by a vibrant, mouthwatering citrus acidity.

GELATO (GF, V) 6

Seasonal Rotation by the Scoop

SORBET (GF, V) 7

Seasonal Rotation by the Scoop