



SWEETS

VALRHONA DARK CHOCOLATE & STRAWBERRY TORTE

Vanilla Bean Crème Chantilly, Strawberry Caramel, Valrhona Dark Chocolate Pearls

ALMOND POUND CAKE

Fresh Raspberries, Cognac Ice Cream, Vanilla Bean Crème Anglaise

LOCAL SOUR CHERRY SORBET

Local Sweet Cherries, Lemon Shortbread

VALRHONA MANJARI CHOCOLATE MOUSSE

Cappuccino Panna Cotta, Milk Chocolate Cream

WHITE WINE POACHED LOCAL YELLOW PEACH ICE CREAM

Candied Almonds, Raspberries

PERSIAN SAFFRON & VANILLA BEAN CRÈME BRÛLÉE

Fresh Blackberries

STICKY TOFFEE PUDDING

Dates, Bourbon Butterscotch, Sweet Crème Fraîche, Orange Lace Tuile

LOCAL SPICED METHLEY PLUM UPSIDE DOWN CAKE

Candied Orange Zest, Salted Caramel Sauce, Spiced Plums

A Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room

Cindy Wolf & Tony Foreman • Restaurateurs

FROM THE CELLAR

SWEET WINE	glass
Banyuls, Vial-Magnères “Tradition” NV	\$9
Château Doisy-Vedrines (Sauternes) 2014	\$22
Hackenheimer Kirchberg Silvaner Eiswein, Kitzler (Rheinhessen) 2016	\$31
PORT	
Fonseca Bin #27	\$11
Taylor-Fladgate Ten Year Tawny	\$14
Graham’s Ten Year Tawny	\$16
Graham’s Thirty Year Tawny	\$43
SWEET SHERRY	
Lustau “East India”	\$9
Moscatel, Lustau “Emilin”	\$9
Pedro Ximénez, Lustau “San Emilio”	\$11
MADEIRA	
Bual, Blandy’s Five Year	\$9
Bual, Cossart Gordon Fifteen Year	\$15
Malmsey, Blandy’s Five Year	\$9
Malmsey, Blandy’s Ten Year	\$15
Malmsey, Blandy’s Fifteen Year	\$17
Tinta Negra, Broadbent Colheita 1996	\$18
Verdelho, Blandy’s Five Year	\$9
Verdelho, Henriques & Henriques 1981	\$66
The Rare Wine Company Historic Series “Baltimore Rainwater”	\$14
The Rare Wine Company Historic Series “Charleston Sercial”	\$16
The Rare Wine Company Historic Series “George Washington Special Reserve”	\$23