

Dolci

Panna Cotta all'Aceto Balsamico 12

cooked cream, 10-year aged balsamic

Toro Albala Don PX Gran Riserva 1987 18

Frittelle di Ricotta 12

ricotta fritters, ambrosia apples, mountain huckleberries

Forteto della Luja Loazzolo Moscato Passito 2009 14

Torta di Cioccolato 14

chocolate-buckwheat cake, cherries, toasted almond gelato

Adanti Montefalco Sagrantino Passito 2008 14

Torta all' Olio d'Oliva 12

lemon-olive oil cake, marcona almonds, fennel pollen gelato

Antinori Muffato della Sala 2008 18

Crostata di Frutta Stagionale 12

strawberry-rhubarb crostata, candied ginger gelato, strawberry chips

Seasonal Sommelier Selection

Biscotti 7

dried cherry-walnut and chocolate-pistachio cookies

Santa Vittoria Vin Santo 2010 15

Gelati e Sorbetti 9

assorted house made sorbet and ice cream

Formaggi

Kunik

*cow's and goat's milk cheese from Warrensburg, New York
3-5 weeks, tangy and buttery, it has a dense creamy texture*

Maroilles

*cow's milk cheese from Thierache, Aisne, French,
sticky, orange rind, cream-colored paste, 3-4 months*

Project X

*raw cow's milk cheese from Spring Brooks Farm, Vermont,
flavors of roasted walnuts, cocoa and anis, fennel pollen*

Ossau Iraty

*sheep's milk cheese from Pyrenees, Basque country
6-9 months, thick, blond rind,*

Calcagno

*sheep's milk cheese from Capania, Italy
grana style pecorino, 12-24 months, caves by the Madaio family*

Chiriboga Blue

*cow's milk cheese from Bad Oberdorf, Allgäu, Germany
4 weeks old, Riesling area, buttery paste*

Selection of: One \$8 / Three \$20 / Five \$32