

## **dessert**

*and suggested pairings*

**Chocolate “salami”\*, pear marmalade, salt & pepper shortbread 8.**

*Byrrh Grand Quinquina 8.*

*Amor polenta, green apple & rhubarb sorbets, elderflower poached  
rhubarb, crème fraîche 9.*

*Chateau Roûmieu-Lacoste Sauternes 2016 12.*

**Maple granita, ginger ice cream, golden pear, sea salt meringue 9.**

*Vietti Moscato d’Asti 21 (375 ml bottle).*

**Peanut, salted caramel & chocolate tart, peanut butter crème anglaise 9.**

*Valdespino “Contrabandista” medium dry Amontillado 8.*

**Bacon pecan praline cookie 2.**

**Briar Rose cheese plate, selection of 3 local cheeses, jam,  
pickle, fruit, toast 16.**

## **dessert drinks**

*The shoulder shrug | buffalo trace, amaro ciociaro, aromatique, cinnamon,  
coffee, opal whipped cream 10.*

*house coffee liqueur 9.*

**Flight of amari 18.**

**Valdespino Manzanilla “Deliciosa” 9.**

**Fernando Castillo Fino “Antique” 11.**

**Florida Cruz Del Mar Oloroso 10.**

*sweet*

**Valdespino “Contrabandista” medium dry Amontillado 8.**

**Durban Muscat de Beaumes de Venise 2014 10.**

**Chateau Roûmieu-Lacoste Sauternes 2016 12.**

**Vietti Moscato d’Asti 21 (375 ml bottle).**

**Rare Wine Co. Charleston Sercial Madeira 11.**

**Kopke Colheita Port 1998 12.**