

## **dessert**

*and suggested pairings*

**chocolate “salami”<sup>\*\*</sup>, blood orange-huckleberry marmalade,  
salt & pepper shortbread 8  
*byrrb grand quinquina 8***

*amor polenta, rhubarb sorbet, elderflower poached rhubarb,  
crème fraîche 9  
château castelnaud de suduiraut sauternes 2012 12*

**strawberry cheesecake, fromage blanc, toasted oat-brown butter crust 9  
*vietti moscato d’asti (375 ml bottle) 21***

**chocolate profiterole, mint chocolate chunk ice cream,  
dark chocolate sauce 9  
*l.n. mattei rouge 8***

**bacon pecan praline cookie<sup>\*\*</sup> 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**

*dry*

**valdespino manzanilla “deliciosa” 9**

**hidalgo “la gitana” manzanilla 10**

**fernando castillo fino “antique” 11**

**grant “la garrocha” amontillado 9**

**florido cruz del mar oloroso 10**

*sweet*

**valdespino “contrabandista” medium dry amontillado 8**

**durban muscat de beaumes de venise 2014 10**

**château castelnaud de suduiraut sauternes 2012 12**

**vietti moscato d’asti 21 (375 ml bottle)**

**rare wine co. charleston sercial madeira 11**

**kopke colheita port 1998 12**