

DESSERTS + WINE PAIRINGS

Baklava.....8 per duo Walnut, Pistachio, Cardamom Syrup Pairing: Ramos Pinto, 10 Year Old Tawny Portugal.....20	
Orange Blossom Crème Brûlée..... 12 Sweet Almond Dukkah Pairing: Gavalas Vinsanto Santorini, Greece 201620	
Chocolate Pistachio Kataifi 12 Spiced Kataifi, Pistachio Financier, Custard, Chantilly, Orange Sorbet Pairing: Florio 'Marsala', Superiore Riserva Semisecco, Italy 2015.....20	
Warm Sticky Toffee Date Pudding..... 18 Vanilla Bean Ice Cream, Hard Sauce Pairing: González Byass 'NOE' 30yr Sherry Andalucía, Spain20	

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Pistachio Cherry Ice Cream 10 Luxardo Cherry, Coulis, Maldon Salt Pairing: Martin Woods 'Hyland Vineyard' Riesling, Willamette Valley, OR 201820	
Seasonal Cobbler GF V 12 Cardamom Strussel, Seasonal Fruit Pairing: González Byass 'NOE' 30yr Sherry Andalucía, Spain20	
Housemade Ice Cream 9 Sesame Shortbread Cookie	

DESSERT COCKTAIL

Espresso Martini22 1876 Vodka, Counter Culture Forty- Six Espresso, Grand Brulot	
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