

desserts

arizona citrus cheesecake

raspberry sorbet, basil soil, marmalade.....9

2015 royal tokaji, late harvest.....11

flourless dark chocolate skillet

smoked vanilla bean ice cream, whipped marshmallow, del bac whiskey caramel, cacao nib crumb.....10

carajillo, mexico 1970's licor cuarenta y tres, espresso, rocks.....10

stout spiced cake

cinnamon crème anglaise, caramelized goat cheese sorbet, caramelized + fresh apples, cinnamon streusel, goats milk cajeta.....10

rare wine company "historical series-boston," madeira.....12

pistachio-vanilla soufflé

cherry puree, crumble.....10

billecart-salmon, brut, rose nv 375ml.....70

banana crème brulee

walnut banana bread, caramelized banana, coconut cremeux + powder.....9

sonoma cutrer late harvest, "wine makers release"10

sorbet trio

chef's whim.....8

la spinetta "biancospino", moscato d'asti.....15

py cheese tasting

fresh local goat cheese, aged white cheddar, caciotta al tartufo, d'affinois 'triple creme'.....12

Heitz Cellars "Ink Grade Port", Napa Valley.....12

Gina Skelton Executive Pastry Chef

We would like to thank our seasonal purveyors on this fall dessert menu: **Fistici Farms, Presta Coffee Roasters, Green Valley Pecan Company, Dos Manos Apiaries, Hamilton Distillers, Dragoon Brewing, Kate Garner, Covilli Organics, Chiva Risa Ranch**

