

FIFTH

please select one of the following

AMARETTO PANNA COTTA

cherry compote, almond praline crumble

WOODFIRED SHORTBREAD BISCUIT

whipped goat yogurt, white chocolate chantilly
strawberry coulis

NUTELLA DONUTS

banana gelato, nutella pastry cream
chocolate feuillantine

BLACK FOREST CAKE

smoked chocolate mousse, brandied cherries
whipped cream, chocolate ganache

STICKY TOFFEE PUDDING

three bean vanilla ice cream, toffee sauce

Suggested pairing: 2016 Chateau Suduiraut, Sauternes 24

Porto

Flight of 3 Tawny Ports (2oz each)	50
Taylor Fladgate 10 Year Tawny	15
Sandeman 20 Year Tawny	20
Graham's 30 Year Tawny	35
Dow's LBV 2016	14

Dessert Wines

Chateau Suduiraut Sauternes, 2013	24
Vietti Moscato d'Asti, 2022	15
Blandy's "Colheita" Verdelho, 2009	22
New York Malmsey Madeira	18
S.Balboa Late Harvest Malbec, 2017	18

**These items may be served raw or undercooked based on your specification,
or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness*