

## DESSERT

**STRAWBERRY RHUBARB CRUMBLE** 12  
BUTTERMILK THYME ICE CREAM | PHYLLO SHARDS

**VANILLA BEAN CRÈME BRÛLÉE** 12  
GLAZED BERRIES | TUILE NEST | CITRUS CRUMBS

**BLUEBERRY PAIN DE GÊNES** 12  
ALMOND BUTTER CAKE | HONEY GINGER ICE CREAM | BLUEBERRY COULIS |  
WHITE CHOCOLATE DUST | CANDIED GINGER

**DARK CHERRY AND CHOCOLATE PILLOW** 12  
PISTACHIO CAKE | VALRHONA CHOCOLATE MOUSSE | CHERRY CRÈMEUX |  
POACHED VANILLA CHERRIES | DARK CHOCOLATE POWDER

**VALRHONA MILK CHOCOLATE “PB&J” SPHERE** 14  
CHOCOLATE FUDGE CAKE | PEANUT BUTTER ICE CREAM | RASPBERRY FLUID GEL |  
BRITTLE | RASPBERRY CARAMEL

**ICE CREAM AND SORBETS** 10

## SHERRY

HARVEY BRISTOL CREAM SHERRY 12

PEDRO XIMÉNEZ 30 YEAR 30

## PORT WINE

COCKBURN 10 YEAR OLD TAWNY 13

COCKBURN 20 YEAR OLD TAWNY 20

FERREIRA VINTAGE PORTO 2000 30

FONSECA BIN No. 27 12

QUINTA DE SANTA FINEST RESERVE TAWNY 12

QUINTA DO NOVAL 20 YEAR TAWNY 45

QUINTA DO NOVAL FINE RUBY 12

WARRE'S HERITAGE RUBY 13

WARRE'S KING TAWNY 12

WARRE'S SIR WILLIAM 10 YEAR 24

WARRE'S WARRIOR SPECIAL RESERVE 12

## PASTRY CHEF RYAN PIKE

*Before placing your order, please inform your server if a person in your party has a food allergy.*

18% gratuity added to parties of 6 or more; The gratuity is distributed among service employees.

4% administrative fee added to parties of 10 or more; No part of the administrative fee is distributed among service employees.