



DESSERT MENU | SPRING 2019

DREAM WEAVER — 9

{ *washed rind, goat's milk — central coast creamery* }

with dill waffle, honey vinegar, sunflower seeds & rhubarb.

ROASTED VANILLA PAVLOVA — 12

with butter braised pineapple, honey cream, licorice & pineapple sorbet.

TRES LECHEs CAKE — 12

with strawberry cotton candy, verjus rouge & aloe sorbet.

CANELÉ DE BORDEAUX — 12

with banana mousse, maple ice cream, tamarind caramel & peanuts.

DARK CHOCOLATE TART — 12

with coconut cream, crispy arlette & burnt caramel gelato.



AFTER DINNER LIBATIONS

COCKTAILS

JULIANNA 12

absolut elyx, cocchi americano, chateau, chocolate bitters

AMARO DAIQUIRI 14

cynar, amaro noveise, lime

AFTER DINNER WINES

2005 Ganevant Macvin de Jura – *Jura, France* 20

2016 Chateau Laribotte Sauternes – *Bordeaux, France* 18

Lustau *Papirusa* Manzanilla Sherry – *Sanlúcar de Barrameda, Spain* 10

Lustau *Don Nuno* Oloroso Sherry – *Jerez, Spain* 18

2002 Warre's *Late Bottle Vintage* – *Porto, Portugal* 20 1.5oz

2016 Donnafugata Ben Ryé - *Passito di Pantelleria, Italy* 20 1.5oz

AMARO & LIQUERS

Aperol 12

Benedictine 16

Bigallet China China 12

Bonal 10

Braulio Amaro 12

Campari 12

Carpona Antica 12

Cocchi Americano 10

Cocchi Vermouth di Torino 8

Cointreau 11

Cynar 10

Dolin Dry Vermouth 10

Fernet Branca 12

Grand Liqueur de Sapins 16

Green VEP Chartreuse 40

Kablua 10

Leopold Brothers Alpine Fernet 12

Leopold Brothers Maraschino 12

Saler's Gentian Root 11

Tempus Fugit Barolo Chinato 14

Tempus Fugit Angelico Fernet 16

Yellow Chartreuse 16

Yellow VEP Chartreuse 40

Vieux Pontarlier Absinthe 20