



DESSERT MENU | SPRING 2018

PASTRY CHEF

allison schroeder

**CONTRALTO** *andante dairy – petaluma, california* ——— 8  
*a soft goat's milk cheese with crispy papadum, poached apricots & burnt honey.*

**RHUBARB SHORTCAKE** ——— 10  
*with goat's milk sorbet, pickled green strawberries & crispy farro verde.*

**PASSION FRUIT MOUSSE** ——— 10  
*with crispy kataifi, coffee chiffon & caramelized white chocolate.*

**CALAMANSI SHERBET** ——— 9  
*with raspberry pavlova, toasted marshmallow fluff & crispy mandarins.*

{ **DARK CHOCOLATE PUDDING** ——— 13\* }  
*served with malt streusel, banana mousse & crispy banana bread.*  
  
\* \$1 will be donated to Mission Muscle - a non-profit for  
*Duchenne Muscular Dystrophy*

**AFTER DINNER WINES**

2005 Ganevant Macvin de Jura – Jura, France ——— 20  
Lustau *Papirusa* Manzanilla Sherry – Sanlúcar de Barrameda, Spain ——— 10  
Lustau *Don Nuno* Oloroso Sherry – Jerez, Spain ——— 18  
Bodegas Tradición Pedro Ximenez 20 Years – Jerez, Spain ——— 18  
Fonseca Tawny Port 10 Year – Porto, Portugal ——— 14  
Taylor Fladgate Tawny Port 20 Year – Porto, Portugal ——— 18  
Royal Tokaji Co. 5 Puttonyos Tokaj – Tokaji, Hungary ——— 20