

Dessert

- GF** Pavlova 11
*Passionfruit Curd, Candied Cashew, Currant Compote,
Toasted Marshmallow Ice Cream*
🍷 Dry White Port, Kopke, Porto, PRT
- Vanilla Malt Panna Cotta 11
Sour Apple Jellies, Lemon Curd, Mint, White Chocolate Ice Cream
🍷 Chardonnay, Jos. Dorbon, Macvin du Jura Hors d'Âge, Jura, FRA '06
- GF** Chocolate Mousse 11
Frangipane, Basil-Marshmallow Fluff, Meringue, Pistachio Ice Cream
🍷 Merlot, Chateau de Leberon, 'Vin Mute' de Gascogne, Tenereze, FRA
- V** Rye + Chocolate Cake 11
Orange-Apricot Marmalade, Coffee Whip, Orange Sherbert
🍷 Grand Marnier, 'Cuveé Louis-Alexandre,' Cognac, FRA

AFTER DINNER DRINKS

- Macabeu, Dom. de Rancy, 'Riversaltes Ambré,' Lang.-Rous., FRA '01 15
Caramel, Toffee, Dried Fruit
- Madeira, Rare Wine Co., 'Charleston Sercial,' Porto, POR 18
Dried Fig, Maple, Toasted Nuts
- Chardonnay, Jos. Dorbon, Macvin du Jura Hors d'Âge, Jura, FRA '06 20
Brandied Cherries, Baking Spices, Caramel
- Merlot, Château de Léberon, 'Vin Muté de Gascogne,' Tenareze, FRA 22
Macerated cherries and toffee - try this one with chocolate
- Dry White Port, Kopke, Porto, PRT 9
Candied Lemon, Tropical Fruits, and a fragrant florality
- Rosé Port, Quinta do Tedo, Porto, PRT 10
Bright Raspberry, Cherry, Light Cinnamon
- Grand Marnier, 'Cuveé Louis-Alexandre,' Cognac, FRA 27
Candied Orange, Vanilla, Caramel
- Tawny Port, Seppeltsfield, 10yr, Barossa, AUS. 13
Toasted Nuts, Toffee, and Raisins
- Copenhagen Sparkling Tea Co., Blå, Copenhagen, DAN. 16 / 70
Non-Alcoholic. White, Darjeeling, and Jasmine Teas Blended with Riesling Must

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