

# Dessert

- GF** Pavlova ..... 11  
*Passionfruit Curd, Candied Cashew, Currant Compote,  
 Toasted Marshmallow Ice Cream*  
 ☞ Dry White Port, Kopke, Porto, PRT
- Rice Pudding ..... 11  
*Bergamot, Caramelized White Chocolate Crumble,  
 Yogurt Fluff, Citrus Salad*  
 ☞ Vermouth, Matthiasson, Napa Valley No. 6, Napa Valley, CA 'NV
- GF** Chocolate Mousse ..... 11  
*Frangipane, Basil-Marshmallow Fluff, Meringue, Pistachio Ice Cream*  
 ☞ Merlot, Chateau de Leberon, 'Vin Muté' de Gascogne, Tenereze, FRA
- V** Strawberry Crisp ..... 11  
*Oat Streusel, Rose-Pickled Strawberries, Milk Tea Sherbet,  
 Coconut Milk Jam*  
 ☞ Rosé Port, Quinta do Tedo, Porto, PRT

## AFTER DINNER DRINKS

- Macabeu, Dom. de Rancy, 'Riversaltes Ambré,' Lang.-Rous., FRA '01 ..... 15  
*Carmel, 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,' Tenereze, 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*
- Vermouth, Matthiason, Napa Valley No. 6, Napa Valley, CA ..... 25  
*Sour Cherries, Raisins, and Blood Orange*
- Grand Marnier, 'Cuveé Louis-Alexandre,' Cognac, FRA ..... 27  
*Candied Orange, Vanilla, Caramel*
- Tawny Port, Seppeltsfield, 10yr, Barossa, AUS. .... 13  
*Toasted Nuts, Toffee, and Raisins*
- Furmint, Royal Tokaji, Late Harvest 2018, Northern Hungary, MAG. .... 15  
*Tropical Fruits, Quince, and Aromatic Citrus*
- Copenhagen Sparkling Tea Co., Blå, Copenhagen, DAN. .... 16 / 70

HENRIETTA RED / CHEF JULIA SULLIVAN / PASTRY CHEF ABIGAIL NAVIS-BLACK

Please alert your server to any allergies or dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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