



DESSERT & WINE PAIRING

15-

CHOCOLATE ENTREMET

hazelnut mousse, feuilletine, chocolate cake, hazelnut gelato
Clovis Point Artifact - +15

STRAWBERRY SHORTCAKE SEMIFREDDO

strawberry balsamic coulis, creme anglaise
Pellegrini Finale - +15

WARM CHOCOLATE BOUCHON

vanilla gelato
Macari Block E - +16

BLUEBERRY CRISP

local blueberries, brown sugar crumb, vanilla gelato
Paumanok Late Harvest- +18

GINGER GOAT CHEESE TART

lemon curd, rhubarb jam, mint tuille
Emotions la Tour Blanches Sauternes - +17

**CHOICE OF
SORBET**
three scoops

**STRAWBERRY
MANGO
LEMON**

13-

**CHOICE OF
GELATO**
three scoops

**VANILLA
PISTACHIO
HAZELNUT**

13-

COFFEE & TEA

DRIP COFFEE	3.50	LATTE	5.50
CAPPUCINO	5.50	MOCHA	5.50
AMERICANO	5.00	TEA	3.50