



## DESSERT & WINE PAIRING

15-

### CHOCOLATE ENTREMET

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

### HOUSEMADE OLIVE OIL CAKE

*white wine poached pear ricotta gelato*  
Pellegrini Finale - +15

### MAPLE BROWN BUTTER POT DU CREME

*pumpkin seed tuile, pumpkin spice whipped cream*  
Macari Block E - +16

### APPLE CRISP

*vanilla gelato*  
Paumanok Late Harvest- +18

### BURNT BASQUE CHEESECAKE

*cranberry beaulieu coulis, walnut praline, crème fraîche*  
Emotions la Tour Blanches Sauternes - +17

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**CHOICE OF  
SORBET**  
*three scoops*

**STRAWBERRY  
MANGO  
LEMON**

13-

**CHOICE OF  
GELATO**  
*three scoops*

**VANILLA  
PISTACHIO  
HAZELNUT**

13-

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## COFFEE & TEA

**DRIP COFFEE  
CAPPUCCINO  
AMERICANO**

**3.50  
5.50  
5.00**

**LATTE  
MOCHA  
TEA**

**5.50  
5.50  
3.50**