COMPOUND DESSERTS

(and suggested pairing)

COMPOUND OPERA CAKE

Chocolate Mousse I Caramel, Pistachios

Espresso Chantilly

La Canada, 25 Year, Perez Barquero, Sherry, SP

CHÈVRE CHEESECAKE

Blueberry Compote | Mint | White Chocolate | Cardamom

2022 Inniskillin, Cabernet Franc, Ice Wine, Niagara Estate, CAN

MAPLE WALNUT CAKE

Whipped Nutmeg Scented Mascarpone | Pear Purée

1993 Bodegas Toro Albala 'Don PX', Sherry, SP

LEMON CURD TART

Toasted Meringue I Spring Raspberries

2021 Tokaji Aszú, Oremus, Tokaji, HUN

COCONUT SORBE

Yogurt Mousse I Fresh Figs I Honey I Coconut Tuile

Limoncello, Villa Massa, Piano di Sorrento, IT

COMPRESSED MELON

Cantaloupe Sorbet | Mint | Pistachio Fennel Pollen Crisp

2014 Ridge 'Essence' (Zinfandel/Petite Syrah), Late Harvest, Geyserville, CA

HOUSE MADE ICE CREAMS AND SORBETS

Daily Selection

By the Scoop

MORE AFTER DINNER TREATS...

2007 Kopke, Colheita Port, POR

Eric Artiguelongue, XO 15 Year, Bas Armagnac, FR

Espresso Martini – Grey Goose, Kahluà, Espresso, Simple Syrup

Please See Wine List for Additional After Dinner Selections