
BOTTEGA

DESSERT

brownie sundae

vanilla gelato, candied peanuts,
valrhona chocolate sauce, chantilly cream 10
Don PX Gran Reserva Bodegas Toro Albalá '87 12.50

blackberry semifreddo

candied pistachios, graham cracker 10
Moscato d'Asti Vietti '16 Piedmont 6

peach cobbler

sweet biscuit top, buttermilk gelato 10
Muscat Beaumes de Venise Domaine de Durban '12 Rhone 7

fig & berry tart

vanilla bean pastry cream, blueberries,
blackberries, raspberries 10
Fonseca Port Bin 27 10

blueberry tiramisu

polenta poundcake, orange liqueur, mascarpone 10
Sauternes Lions de Suduiraut '11 Bordeaux 10

gelato:

sweet corn; black forest; bourbon-peach 9

peach-cantaloupe sorbet 9

cookie plate

citrus shortbread, coconut oatmeal raisin,
pecan wedding cookie, chocolate almond biscotti 7
Madeira Malvazia D'Oliveira 1989 24

TEA & COFFEE

harney & sons hot tea

english breakfast, paris (black)
japanese sencha (green)
rooibos chai, mint verbena (caffeine free) 4.50

private blend coffee from *h. c. valentine*

kenya, guatemala & sumatra
drip brewed 2.75 espresso 3.25 cappuccino 4

JULY 19, 2017

PAstry TEAM:
DOL, MARK, CARI, KAT