
BOTTEGA

DESSERT

ten layer chocolate cake

espresso butercream, dark chocolate feuilletine 10

Graham's 10 year Tawny 12

tiramisu

polenta poundcake, espresso, marsala, mascarpone 10

Fonseca Port Bin 27 10

apple-almond tart

brandy frangipane, caramel sauce, vanilla gelato 10

Sauternes Lion de Sudiraut 2013 Bordeaux 10

black bottom-caramel budino

chocolate-almond biscotti, chantilly cream 10

Muscat Beaumes de Venise Domaine de Durban 2012 Rhone 7

strawberry pistachio semifreddo

graham cracker, strawberry coulis 10

Moscato d'Asti Vietti 2016 Piedmont 6

gelato:

sorghum; pistachio; chocolate chunk 9

strawberry sorbet

citrus shortbread cookie 9

cookie plate

coconut-apricot oatmeal, citrus sugar,

chocolate chunk meringue, triple chocolate 7

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 3.25 espresso 3.25 cappuccino 4

FEBRUARY 23, 2018

PASTRY TEAM:
DOL, MARK, CARI, KAT