
BOTTEGA

DESSERT

pecan pie

vanilla gelato, chocolate sauce, pomegranate seeds 10
Don PX Gran Riserva Bodegas Toro Albalá '87 12.50

molten chocolate cake

white chocolate feuilletine, chantilly cream, raspberry 10
Plantation O.F.T.D. Rum Jamaica, Guyana, Barbados 8

persimmon semifreddo

graham cracker, candied pistachios 10
Moscato d'Asti Vietti '17 Piedmont 6

tiramisu

polenta poundcake, marsala, espresso, mascarpone 10
Graham's 10 year Tawny Port 12

pumpkin cheesecake

gingersnap crust, cinnamon chantilly,
sweet potato crisp, candied pecans 10
Graham's 20 year Tawny Port 20

gelato:

butter pecan; chocolate chunk; salted caramel 9

cara cara orange sorbet cherry spritz cookie 9

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

NOVEMBER 14, 2018

PASTRY TEAM:
DOL, MARK, CARI, KAT, JANÉT