
BOTTEGA

DESSERT

pineapple upside down cake

rum caramel sauce, toasted coconut, vanilla gelato 10
Don PX Gran Reserva Bodegas Toro Albalá '87 12.50

blueberry semifreddo

graham cracker, candied pistachios, blueberry compote 10
Moscato d'Asti Vietti 2017 Piedmont 6

strawberry cheesecake

graham cracker crust, strawberry coulis 10
Muscat Château de Caladroy '14 Rivesaltes 7.00

tiramisu

polenta poundcake, espresso, marsala, mascarpone 10
Fonseca Bin 27 10

milk chocolate cake

chocolate-coffee cake, *Kahlua*, cocoa nib brittle 10
Taylor Fladgate 20 year Tawny 18

vanilla crème brûlée

citrus shortbread cookie 10
Sauternes Lions de Suduiraut '13 Bordeaux 10

gelato:

coffee; salted caramel; chocolate *jack daniel's* 9

blueberry sorbet

vanilla shortbread cookie 9

TEA & COFFEE

harney & sons hot tea

english breakfast, paris (black)
japanese sencha (green)
roibos 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

APRIL 24, 2018

PASTRY TEAM:
DOL, MARK, CARI, KAT