
BOTTEGA

DESSERT

mocha cake

chocolate cake, espresso buttercream, coffee anglaise 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

black & blue cobbler

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

fig tart

rum almond cream, candied almonds,
petals from the past figs, chantilly cream 10
Fonseca Port Bin 27 10

blueberry tiramisu

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

gelato:

pistachio; black forest; chocolate *Jack Daniel's* 9

raspberry sorbet 9

cookie plate

citrus shortbread, coconut oatmeal raisin,
pecan butter 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

AUGUST 18, 2017

PASTRY TEAM:
DOL, MARK, CARI, KAT