
BOTTEGA

DESSERT

chocolate trifle

devil's food cake, espresso, candied peanuts 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 crisp

oat almond crumble, buttermilk gelato 10
Muscat Beaumes de Venise Domaine de Durban '12 Rhone 7

brown butter cake

peach sorbet, raspberries, peach coulis, almonds 10
Fonseca Port Bin 27 10

blueberry tiramisu

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

gelato:

estaboga honey; butter pecan; chocolate chunk 9

blackberry sorbet

pavlova, blackberry coulis, toasted almonds 9

cookie plate

citrus shortbread, coconut oatmeal raisin,
cinnamon sugar, 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

JUNE 23, 2017

PASTRY TEAM:
DOL, MARK, CARI, KAT