
BOTTEGA

DESSERT

brownie sundae

walnuts, toffee, butterscotch sauce 10
Sauternes Lions de Suduiraut '13 Bordeaux 10

strawberry tart

vanilla bean pastry cream, strawberry coulis 10
Lambrusco Cleto Chiarli 10

raspberry semifreddo

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

almond dacquoise

sponge cake, meringue, amaretto buttercream 10
Cappelletti Amaro Pasubio 6

tiramisu

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

gelato:

curaçao; strawberry; lemon-gingersnap 9

pomegranate sorbet citrus shortbread 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

FEBRUARY 16, 2019

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