
BOTTEGA

DESSERT

butterscotch tart

almond & caramel popcorn, chantilly cream 10

Graham's 10 year Tawny Port 12

bread pudding

black spiced rum, raisins, vanilla gelato 10

Moscato d'Asti Vietti '16 Piedmont 6

tiramisu

polenta poundcake, espresso, marsala, mascarpone 10

Fonseca Port Bin 27 10

pumpkin cheesecake

ginger snap crust, brown sugar pecans,
cinnamon chantilly cream 10

Muscat Beaumes de Venise Domaine de Durban '12 Rhone 7

irish cream-chocolate flan

valrhona mousse, vanilla shortbread 10

Madeira Malvazia D'Oliveira 1989 24

gelato:

sorghum; chocolate; butter pecan 9

muscadine sorbet

pavlova, toasted almonds 9

cookie plate

triple chocolate chunk, white chocolate-cherry oatmeal,
ginger snap, chocolate almond biscotti 7

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 3.25 espresso 3.25 cappuccino 4

OCTOBER 21, 2017

PASTRY TEAM:
DOL, MARK, CARI, KAT