
BOTTEGA

DESSERT

tiramisu

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

chocolate cake

candied walnuts, chambord buttercream, berry coulis 10
Dirk Niepoort Ruby Port 8

strawberry semifreddo

graham cracker, candied pistachios, strawberry coulis 10
Brachetto d'Acqui Cocchi NV Piedmont 10

peach & blackberry crisp

oat-almond crumble, buttermilk gelato 10
Madeira Sercial The Rare Wine Company "Charleston Special" 15

basque cake

sweet vanilla pound cake, pastry cream,
blueberries & blackberries 10
Muscat Château de Caladroy 2014 Rivesaltes 7

gelato:

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

petals from the past **peach sorbet** vanilla shortbread cookie 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

JUNE 23, 2018

PASTRY TEAM:
DOL, MARK, CARI, KAT