
BOTTEGA

DESSERT

orange-chocolate torte

orange mousse, curaçao anglaise 10

Muscat Beaumes-de-Venise Domaine Durban '12 Rhône 7

pistachio bombe

lemon mousse, almond financier, strawberries, citrus tuile 10

Moscato d'Asti Vietti '17 Piedmont 6

banana ice cream pie

caramel, peanuts, nougatine 10

Sherry Don PX Gran Reserva Bodegas Toro Albalá '87 Spain 12.50

strawberry bavarian

vanilla genoise, strawberry coulis 10

Lambrusco Cleto Chiarli 10

tiramisu

polenta poundcake, marsala, espresso, mascarpone 10

Graham's 10 year Tawny Port 12

gelato:

orange cream; tiramisu; strawberry 9

blood orange sorbet lemon-thyme sablé 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

APRIL 12, 2019

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