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# BOTTEGA

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## DESSERT

### **valrhona chocolate torte**

chantilly cream, candied almonds 10

*Sercial The Rare Wine Company "Charleston Special" 15*

### **pistachio bombe**

lemon mousse, almond financier, strawberries, citrus tuile 10

*Moscato d'Asti Vietti '17 Piedmont 6*

### **banana cream pie**

vanilla bean pastry cream, valrhona chocolate sauce 10

*Sauternes Lions de Suduiraut '13 Bordeaux 10*

### **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; tiramisù; strawberry 9

**blood orange sorbet** lemon-thyme sablé 9

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### **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

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APRIL 6, 2019

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