
BOTTEGA

DESSERT

bottega bar

peanuts, kahlua mousse, feuilletine 10

Sercial The Rare Wine Company "Charleston Special" 15

lemon-blueberry cheesecake

blueberry compote, gingersnap crust, chantilly cream 10

Moscato d'Asti Vietti '17 Piedmont 6

strawberry crisp

oat crumble, honeysuckle gelato 10

Lambrusco Bertolani '16 10

vanilla bean panna cotta

raspberry coulis, sacristan cookie 10

Sauternes Lions de Suduiraut '13 Bordeaux 10

tiramisu

polenta poundcake, marsala, espresso, mascarpone 10

Graham's 10 year Tawney Port 12

gelato:

caramel cashew; coconut chocolate chip; strawberry 9

strawberry sorbet

buckwheat lemon 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

MAY 14, 2019

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