
BOTTEGA

DESSERT

bottega bar

peanuts, kahlua mousse, feuilletine 10

Sercial The Rare Wine Company "Charleston Special" 15

strawberry cheesecake

graham cracker crust, strawberry jam, chantilly cream 10

Lambrusco Bertolani '16 10

peach & blueberry cobbler

buttermilk gelato 10

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

blackberry tart

pastry cream, lime curd, candied almonds 10

Moscato d'Asti Vietti '17 Piedmont 6

tiramisu

polenta poundcake, marsala, espresso, mascarpone 10

Graham's 10 year Tawney Port 12

gelato:

strawberry; chocolate orange brownie; blackberry swirl 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

JUNE 11, 2019

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