
BOTTEGA

DESSERT

apple “rose”

PFTP honeycrisp apples, oat crumble, honey-ginger gelato 10
Sauternes Lions de Suduiraut '15 Bordeaux 10

bread pudding

white chocolate & raspberry, brioche, vanilla bean anglaise 10
Muscat Château de Caladroy Riversaltes '17 10

blueberry cobbler

sweet biscuit, buttermilk gelato 10
Muscat Beaumes-de-Venise Domaine Durban '12 Rhône 7

chocolate caramel cake

valrhona buttercream, amaretto caramel sauce, orange florentine 10
Graham's 10 year Tawny Port 12

tiramisu

polenta poundcake, marsala, espresso, mascarpone 10
Dirk Niepoort Ruby 8

gelato:

fig-mascarpone; blackberry; peaches & cream 9

cherry sorbet

citrus shortbread cookie 8

maderia

Sercial The Rare Wine Company “Charleston Special” 15
Colheitas D'Oliveira 1995 20
Malvazia D'Oliveira 1989 24

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

SEPTEMBER 10, 2019

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