

## DESSERT

Chocolate Walnut Crèmeux  
Dark chocolate sponge, milk chocolate  
ganache, coffee gelato

Cheesecake  
Goat cheese, peach-moscato granita, basil

Olive Oil Cake  
Candied orange, fennel, Campari sprinkles

Bomboloni  
Apple-rosemary caramel, Calvados cream

Robiola Goat Cheese  
Apricot mostarda, balsamic reduction  
lavender lavash

Serves Two

Dark Chocolate Soufflé  
Vanilla gelato, orange marmalade  
saffron anglaise

## DESSERT COCKTAILS

Halva Martini 17  
Grey Goose vodka, espresso, sesame

Calvados Old Fashioned 18  
Calvados, maple, DOM Benedictine, grilled orange

Baklava Alexander 19  
Rémy Martin 1738, Grand Marnier, oat, almond, orange blossom

## DESSERT WINE

Roûmieu-Lacoste 24  
Semillon blend, Sauternes, France 2019

Donnafugata 18  
Passito di Pantelleria, Ben Ryé, Sicily 2018

Cavino 38  
Mavrodaphne, Deus, Patras, Greece NV

Parparoussis Estate 30  
Mavrodaphne, Patras, Peloponnese 2003

Sandeman 16  
Tawny Port, Douro Valley 10yr