

## dessert menu

### LOCAL CORN MADELEINE

Black Berry Custard | White Chocolate Ganache  
Brown Butter Crumbs | Roasted Corn Caramel 9

### PEACH ICE CREAM SANDWICH

Palmiers | Vanilla Roast Peach  
Pickled Cherries | Ginger 9

### SUMMER FRUIT SHORTCAKE

Lemon-Poppy Seed Biscuit | Whipped Mascarpone  
Candied Pine Nuts | Strawberry-Prosecco Syrup 9

### CHOCOLATE PUDDING

Praline Peanuts | Malted Cream | Cocoa Nibs  
Peanut Butter Powder 9

### COOKIES AND CANDIES

A Selection of House-made and  
Hand-crafted Small Confections 9

### GELATO OR SORBET

Cookie Crumbs | Changes Daily 7

### ARTISANAL CHEESE PLATE

Chef's Selection of Three Seasonal Cheeses  
Local Honey | Mission Fig Jam  
Toasted Walnuts | Sliced Bread 18



## SCOTCH + WHISKEYS

GLENLIVET *12 year*

MACALLAN *12 year*

OBAN *14 year*

BALVENIE *14 year*

DALWHINNIE *15 year*

ARBEG *10 year*

WOODFORD RESERVE

BLANTON'S

BASIL HAYDEN'S

WHISTLE PIG *10 year*

GREEN SPOT

RED BREAST

## CORDIALS + DIGESTIFS

MONTENEGRO

AMARO FSUMATO

AVERNA

ZWACK

GRAPPA DI SASSICAIA

GREEN CHARTRÉUSE

FERNET BRANCA

CARDAMARO

SAMBUCA

GRAND CLASSICO TEPUS FUGIT

don't forget

## BRANDY, COGNAC + ARMAGNAC

REMY MARTIN 1738

HINE RARE VSOP

PIERRE FERRAND

BARTLETT APPLE

GRAND MARNIER

COURVOISIER VS

MARTELL VSOP

ST. VIVANT ARMAGNAC

BARTLETT PEAR

CALVADOS BOULARD VSOP

## PORT, SHERRY + SAUTERNES

VINEDO DE LOS VIENTOS ALCYONE TANNAT

SANDEMAN FOUNDERS RESERVE

SANDEMAN TAWNY 20 YEAR

TAYLOR FLADGATE RUBY

TAYLOR FLADGATE TAWNY 30 YEAR

TORO ALBALA DON PX PEDRO XIMENEZ SHERRY

LA FLEUR DE RENAISSANCE SAUTERNES

