

## DESSERTS + WINE PAIRINGS

Baklava.....	4 each
Walnut, Pistachio, Cardamom Syrup <i>Pairing: Hatzidakis Vinsanto Santorini, Greece 2017</i>	.....22
Orange Blossom Crème Brûlée.....	10
Sweet Almond Dukkah <i>Pairing: Borgo Scopetto Vin Santo del Chianti Classico, Italy 2013</i>	.....22
Dark Chocolate Torte .....	12
Sesame Brittle, Tahina Caramel <i>Pairing: Ramos Pinto 10 yr Tawny Port 'Quinta de Ervamoira' Porto, Portugal</i>	..... 12
Warm Sticky Toffee Date Pudding.....	18
Vanilla Bean Ice Cream, Hard Sauce <i>Pairing: Marco de Bartoli 'Marsala Superiore Oro Riserva', Italy 2004</i>	.....22

## DESSERTS + WINE PAIRINGS

Pistachio Cherry Ice Cream .....	10
Luxardo Cherry, Coulis, Maldon Salt <i>Pairing: Cappellano 'Barolo Chinato' 2014</i>	..... 15
Housemade Ice Cream .....	9
Sesame Shortbread Cookie <i>Pairing: Leduc-Frouin 'Grand Clos', Chenin Blanc, Coteaux du Layon, France</i>	.... 18

## DESSERT COCKTAILS

Espresso Martini .....	21
1876 Vodka, Counter Culture Forty- Six Espresso, Grand Brulot	
White Chocolate Martini .....	21
Vanilla-Infused Vodka, Mozart White Chocolate, Creme de Cacao	