

DESSERTS + WINE PAIRINGS

Baklava.....	4 each
Walnut, Pistachio, Cardamom Syrup <i>Pairing: Gavalas Vinsanto Santorini, Greece 2016</i>20
Orange Blossom Crème Brûlée.....	10
Sweet Almond Dukkah <i>Pairing: Oremus Takaji ‘Late Harvest’ by Vega Sicilia, Hungary 2020</i>20
Dark Chocolate Torte	12
Sesame Brittle, Tahina Caramel <i>Pairing: Florio ‘Marsala, Superiore Riserva Semisecco, Italy 2015</i>	20
Warm Sticky Toffee Date Pudding.....	18
Vanilla Bean Ice Cream, Hard Sauce <i>Pairing: Bodegas Toro Albala ‘Don PX’, Montilla-Moriles, Spain 1999</i>20

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Pistachio Cherry Ice Cream	10
Luxardo Cherry, Coulis, Maldon Salt <i>Pairing: Leduc-Frouin ‘Grand Clos’, Chenin Blanc, Coteaux du Layon, France</i>	20
Housemade Ice Cream	9
Sesame Shortbread Cookie	

DESSERT COCKTAILS

Espresso Martini	22
<i>Tito’s Vodka, St. George Nola, Naranja, Counter Culture Espresso, Demerara</i>	
White Chocolate Martini	21
<i>Vanilla-Infused Vodka, Mozart White Chocolate, Creme de Cacao</i>	