

DESSERTS + WINE PAIRINGS

Baklava.....8 per duo Walnut, Pistachio, Cardamom Syrup Pairing: Ramos Pinto, 10 Year Old Tawny Portugal.....20
Orange Blossom Crème Brûlée..... 10 Sweet Almond Dukkah Pairing: Gavalas Vinsanto Santorini, Greece 201620
Chocolate Pistachio Kataifi 12 Spiced Kataifi, Pistachio Financier, Custard, Chantilly, Orange Blossom Honey Pairing: Florio ‘Marsala’, Superiore Riserva Semisecco, Italy 2015.....20
Warm Sticky Toffee Date Pudding..... 18 Vanilla Bean Ice Cream, Hard Sauce Pairing: Bodegas Toro Albala ‘Don PX’ Montilla-Moriles, Spain 1999.....20

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Pistachio Cherry Ice Cream 10 Luxardo Cherry, Coulis, Maldon Salt Pairing: Martin Woods ‘Hyland Vineyard’ Riesling, Willamette Valley, OR 201820
Seasonal Cobbler GF V 10 Cardamom Strussel, Seasonal Fruit Pairing: Bodegas Toro Albala ‘Don PX’ Montilla-Moriles, Spain 1999.....20
Housemade Ice Cream 9 Sesame Shortbread Cookie
Espresso Martini22 1876 Vodka, Counter Culture Forty- Six Espresso, Grand Brulot

DESSERT COCKTAIL

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