

DESSERT

BRIAN INLOW - PASTRY CHEF

STRAWBERRY BASIL TART	\$8
Buttery mini tart filled with basil-infused custard and fresh glazed strawberries	
BLOOD ORANGE UPSIDE-DOWN CAKE	\$6
Served with blood orange marmalade and whipped crème fraiche	
QUATRO LECHEs CAKE	\$7
Milk-soaked coconut sponge cake drizzled with goat milk caramel sauce	
ICE CREAM SANDWICH	\$7
Triple ginger cookies stuffed with roasted pineapple & vanilla ice cream	
MANGO SORBET	\$5
Fresh mango sorbet drizzled with sweetened condensed milk, toasted sesame seeds, and coconut	
CRÈME BRÛLÉE	\$8
Pistachio-infused chocolate custard topped with sugar and torched to caramel, served with candied pistachios	
CHEESE PLATE	MARKET PRICE
Cheese of the day with seasonal accompaniments	

DESSERT WINE

	POUR	BOTTLE
EL MAESTRO SIERRA	\$6	\$36
15 year Oloroso Sherry 375ml bottle (Jerez, Spain) Very dry wine with a complex nose: brown figs, burnt sugar, coffee, and sulphured apricot with flavors of salted almonds and a bitter walnut finish		
SWEET MARSALA LAZZARONI	\$6	\$40
750ml bottle (Marsala, Sicily) Sweet amber colored fortified wine with aromas of prunes & spices and a warm walnut and raisin finish		
CAMPOBELLO IL SANTO	\$6	\$35
500 ml bottle (Tuscany, Italy) Juicy stone fruit and citrus, roasted nuts and aged cheese on the nose, rich mouthfeel		
LIMNOS 2010 Muscat	\$6	\$42
750ml bottle (Limnos, Greece) Honeysuckle and kumquat on the nose, flavors of apricot and papaya, viscous petrol qualities and intense minerality		
LA FLEUR D'OR 2011 Sauternes	\$8	\$35
375ml bottle (Bordeaux, France) Honey on the nose, lush mouthfeel, thick with fruit flavors: sultanas, candied pear, and lemon peel		

COFFEE

BROWN COUNTY COFFEE	\$2
Regular or decaf	
ESPRESSO	\$2
CORTADO OR MACCHIATO	\$3
CAPPUCCINO OR LATTE	\$4
MOCHA	\$5
HOT TEA	\$3
Earl Grey, Green, Mint, or Chai	