

AUTUMN DESSERTS

CHOCOLATE SOUFFLE

vanilla crème anglaise, fresh berries | 15 GF
please allow 20 minutes for preparation

TIRAMISU CHEESECAKE

espresso, marscapone, ladyfinger and
graham cracker crust, chocolate coulis | 15

PANNA COTTA

a layered trio of, strawberry, vanilla, and
pistachio served with a fresh baked
shortbread cookie | 15

CROSTATA

butter almond crust, fresh pears,
ricotta, raw sugar, cinnamon chocolate
marble ice cream | 15

SORBET

lemon, raspberry + mango,
fresh berries | 12 GF DF

SWEET WINE

BEVERINO BIANCO 2022

passionfruit, candied apricot + honey | 12

BEVERINO NV

cherry compote, ripe blueberries + warm spice | 12

LATE HARVEST

red berry compote, licorice + vanilla | 13

PORT NV

chocolate espresso, plum | 13

BEVERAGE

COFFEE | DECAF

organic Italian roast | 6

ESPRESSO

single | 5 double | 8

AMERICANO

espresso + water | 6

MACCHIATO

espresso + frothed milk | 6

LATTE

espresso + steamed milk | 6

CAPPUCCINO

espresso + steamed milk + frothed milk | 6

TEA

early gray, herbal, green | 6