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# BOTTEGA

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## DESSERT

### **dol's strawberry cheesecake**

graham cracker crust, strawberry coulis 10

*Muscat Château de Caladroy '14 Rivesaltes 7.00*

### **torta di boston**

sponge cake, pastry cream, dark chocolate glaze 10

*Don PX Gran Reserva Bodegas Toro Albalá '87 12.50*

### **tiramisu**

polenta poundcake, espresso, marsala, mascarpone 10

*Graham's 10 year Tawny 12*

### **blueberry semifreddo**

graham cracker, pistachios, blueberry compote 10

*Moscato d'Asti Vietti 2017 Piedmont 6*

### **toffee blondie sundae**

candied walnuts, vanilla gelato, rum-caramel sauce 10

*Dirk Niepoort Ruby 8*

### **gelato:**

coffee; salted caramel; chocolate *jack daniel's* 9

### *pinebloom farms* **blueberry sorbet**

vanilla shortbread cookie 9

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### **harney & sons hot tea**

english breakfast, paris (black)

japanese sencha (green)

rooibos chai, mint verbena (caffeine free) 4.50

### **private blend coffee** from *h. c. valentine*

kenya, guatemala & sumatra

drip brewed 3.25      espresso 3.25      cappuccino 4

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MAY 18, 2018

PASTRY TEAM:  
DOL, MARK, CARI, KAT