
BOTTEGA

DESSERT

tiramisu

polenta poundcake, marsala, espresso, mascarpone 10
Graham's 10 year Tawny Port 12

molten chocolate cake

candied walnuts, cherry compote, vanilla gelato 10
Dirk Niepoort Ruby Port 8

blackberry semifreddo

graham cracker, candied pistachios, blackberry coulis 10
Muscat Beaumes-de-Venise Domaine Durban 2014 Rhône 7

peach cobbler

biscuit crust, buttermilk gelato 10
Brachetto d'Acqui Cocchi NV Piedmont 10

pistachio ricotta cake

vanilla sponge cake, ricotta filling,
orange cream cheese frosting 10
Muscat Château de Caladroy 2014 Rivesaltes 7

gelato:

chocolate jack daniels; walnut-brownie; coffee 9

peach sorbet vanilla shortbread cookie 9

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

AUGUST 11, 2018

PASTRY TEAM:
DOL, MARK, CARI, KAT