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# BOTTEGA

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## DESSERT

### **bomboloni**

chocolate sauce, chocolate gelato, citrus marmalade 10  
*Dirk Niepoort Ruby 8*

### **satsuma cake**

génoise, candied kumquats, curaçao anglaise 10  
*Moscato d'Asti Vietti '17 Piedmont 6*

### **molten chocolate cake**

white chocolate feuilletine, raspberries 10  
*Plantation O.F.T.D. Rum Jamaica, Guyana, Barbados 8*

### **tiramisu**

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

### **gingerbread cheesecake**

gingersnap crust, chantilly cream 10  
*Sercial The Rare Wine Company "Charleston Special" 15*

### **gelato:**

white chocolate pistachio; salted caramel; eggnog 9

**cara cara orange sorbet** cherry spritz 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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DECEMBER 13, 2018

PASTRY TEAM:  
DOL, MARK, CARI, KAT, JANÉT