

I Dolci

Tahitian Vanilla Panna Cotta 10

Lemon Poppy Seed Cake

Crystalized Ginger Shortbread & Basil Granita

Wine Pairing: Eno Terra Limoncello \$9

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Chocolate-Ricotta Tortino 12

Chocolate Olive Oil Cake, Candied Hazelnut,

Milk Chocolate Ganache & Hazelnut Ice Cream

Wine Pairing: Malabaila Brachetto d'Aqui \$9

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Millefoglie 11

Puff Pastry, Papaya, Coconut

Mango, White Chocolate & Cream Cheese

Wine Pairing: Koenig Ice Wine \$9

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Strawberry- Rhubarb Crumble 12

Halo Farm Bourbon Vanilla Ice Cream

Wine Pairing: Falesco Pommel Rosso \$12

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Selection of Artisanal Cheeses 14

Quince & Honey

Wine Pairing: Marco de Bartoli Marsala Superiore 10 yr, \$19

