

i Dolci

Butterscotch Budino 11

poached pear, walnut, polenta cake, cranberry purée

Wine Pairing: Lvcignano, *Vin Santo '06* \$15

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Goat Cheese & Mascarpone Cheesecake 11

rhubarb compote, graham shortbread crust

Wine Pairing: Marco de Bartoli, *Marsala Superiore 10 yr* \$15

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Chocolate Mousse 11

chocolate ganache, cayenne port reduction, almond tuile

Wine Pairing: Fonseca Bin 27, *Ruby Port* \$8

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Cannoli 10

kahlua, chocolate chip, ricotta, chocolate drizzle

Wine Pairing: Faretti, *Biscotti Famosi* \$8

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Crumble 11

pear, cranberry, oat crumb, vanilla gelato

Wine Pairing: Pomele, *Aleatico* \$9

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Bent Spoon Trio 11

Wine Pairing: Washington Hills Late Harvest *Riesling* \$8

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Artisanal Cheese Board 14

fruit, honey

Wine Pairing: Dry option: Blandy's, *Madeira* \$8

Sweet Option: Maculan, *Dindarello Moscato '16* \$9

