



# Dolci

9.

**SAFFRON PANNA COTTA**  
*pistachio, apricot preserve, honeycomb*

**CHOCOLATE PEAR TART**  
*poached pear, gingerbread, hazelnut gelato*

**BRIOCHE BOMBOLINI**  
*honey roasted carrot, walnut, golden raisin, cardamom*

**STRAWBERRY ROULADE**  
*black sesame, meyer lemon, olive oil*

**TRIO OF SORBETTO & GELATO 7.**  
*please inquire with your server for tonight's selections*



# Dessert Wine

<b>Moscato 2014 Massolino Asti, Piemonte (375 mL)</b>	21.
<b>Vidal 2014 Inniskillin Icewine Niagra Peninsula</b>	19.
<b>Lacrima NV Velenosi 'Querciantica Visciole' Marche</b>	10.
<b>Lambrusco NV Cleto Chiarli 'Centenario' Emilia-Romagna</b>	9.
<b>Corvina Blend 2010 David Sterza Recioto Valpolicella, Veneto</b>	15.
<b>Grillo NV de Bartoli 'La Miccia' Marsala Superiore Oro Sicilia</b>	12.
<b>Moscato NV Carpano 'Antica Formula' Piemonte</b>	9.
<b>Nebbiolo NV Cocchi Chinato Barolo, Piemonte</b>	12.
<b>Zinfandel NV Meyer Family Port North Coast</b>	14.



# Liqueur & Brandy

<b>Toschi 'Nocello' Emilia-Romagna</b>	7.5
<b>Frangelico Piemonte</b>	7.5
<b>Disaronno Lombardia</b>	7.5
<b>Tuaca Louisville, Kentucky</b>	7.5
<b>Christian Brothers VS San Joaquin Valley, California</b>	7.5
<b>Laird's Apple Jack Scobeyville, New Jersey</b>	8.
<b>Metaxa '5 Stars' Samos, Aegean Sea</b>	9.
<b>Courvoisier VSOP Cognac</b>	12.
<b>Grand Marnier 'Centenaire' Cognac</b>	27.
<b>Hennessy XO Cognac</b>	42.