



Desserts

Selection of Ice Cream and Seasonal Sorbet
Two Scoops

Virginia Peanut Chocolate Cake
Candied Peanut, 63% Illanka Chocolate Mousse,
Brown Sugar Ice Cream, Salted Peanut Caramel

Yogurt Semifreddo
Whipped Honey, Pickled Cherry-Raspberry Compote
Mahlab Crisp

Apple Pie (for two) 26

Selection of Local Artisanal Cheeses 27
House Made Preserves, Country Bread

Dessert wines

late harvest and botrytis

Bera, Moscato D’Asti, Piedmont, Italy 2019 14/52
Chateau de La Tour Blanche, Emotions, Sauternes, Bordeaux, 375ml 16/65
Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy 30/130
Inniskillin, Icewine, Niagara, Canada 2015 35/160
Dolce by Nickel & Nickel, Late Harvest, Napa Valley, CA 28/125

fortified and oxidized

Dow’s White Port 12
La Cigarrera, Sanlucar de Barrameda, Manzanilla 12
Vinhos Barbiato, “The Historic Madeira Series,” Sercial, Portugal 15
Taylor Fladgate, 20-year Tawny 24

Coffee

Espresso 7 Decaffeinated Espresso 7
Cappuccino 8 Café Latte 8
Café Americano 8

CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. ALCOHOLIC BEVERAGES SOLD AFTER 10AM ON SUNDAY.
ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE FOR PARTY OF FIVE AND ABOVE.