

Desserts

Pistachio Mochi Cake

Milk Chocolate, Candied Pistachio, Gianduja

Strawberry & Azuki

Harry's Berries, White Chocolate, Black Sesame

“Banana Cream Pie”

Coconut, Lemongrass, Thai Basil

Blackberry Soufflé

Tapioca, Kaffir Lime Ice Cream

Mango & Citrus

Angel Food Cake, Lemon Curd, Mandarin

Farmers Market & Exotic Fruit Plate

Dragon Fruit, Mango, Pineapple Shaved Ice

\$14

Pastry Chef Megan Potthoff

After Dinner & Dessert

Dessert Wines

Patricius “Tokaji Aszu 3 Puttonyos” 2006 <i>Furmint, Tokaj, Hungary</i>	14
Jorge Ordoñez “Victoria #2” Moscatel 2011 <i>Malaga, Spain</i>	18
Château Les Justices Sauternes 2009 <i>Semillon-Sauvignon Blanc, Bordeaux</i>	22
Inniskillin Icewine 2012 <i>Vidal, Niagara Peninsula</i>	20

Port

Dow’s Late Bottled Vintage 2008	14
Dow’s 20 Year Tawny	18
Dow’s “Quinta do Bomfim” 1996	22

Madeira

The Rare Wine Co. “Charleston” Sercial NV	16
The Rare Wine Co. “New York” Malmsey NV	16
D’Oliveira “Reserva” Sercial 1969	75

Sherry

Lustau Light Fino “Jarana” NV	10
Lustau Almacenista “Jose Luis Obregon” NV	14
Lustau Olorosso “East India Solera” NV	16

Cognac

Hennessy “Paradis”	70
Hennessy “VS”	14
Hennessy “XO”	35
Remy Martin “Louis XIII”	250
Remy Martin “VSOP”	16
Remy Martin “XO”	35