

## Sweets

**Vanilla Almond Cake** 12  
Honeynut Squash Puree,  
Chico Chai poached pear, Candied Almond

**Goat Cheese Cake** 13  
Fresh Fig, Fig Paste, Oat Crumble

**Boca Nero**  
Baked Chocolate, Piment Espelette 11  
Candied Almonds, Chantilly Cream

**Lemon Tart**  
Carriere Farms Walnut Crust, Chantilly Cream 11

## Dessert Wine

**Moscato d' Asti**, Nivole, Michele Chiarlo (375ml) 21

**Vin Santo**, Villa di Vetrice 2005 11

**Ruby or Tawny Port**, Quinta do Noval 9

**Port for 2** 10

**Vermouth Bianca**, Bordiga 9

**Vermouth Rosso**, Antica Carpano 10

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Prices on menu reflect 2.5% discount for cash payments

Checks not accepted

No outside food or drink allowed in restaurant or patio.