Sweets

Earl Grey Pudding, CCFM Citrus Candied Orange Peel	12
Crème Fraiche & Vanilla Bean Panna Cotta Blood Orange Supremes, Candied Kumquat Cocoa Nibs, Marcona Almond – Chocolate Crumble	12
Boca Nero Baked Chocolate, Piment Espelette Candied Almonds, Chantilly Cream	12
Lemon Tart Carriere Farms Walnut Crust, Chantilly Cream	12
Dessert Wine	
Moscato d' Asti, Nivole, Michele Chiarlo (375ml)	22
Vin Santo, Villa di Vetrice 2005	12
Ruby or Tawny Port, Quinta do Noval	11
Port for 2	12
Vermouth Bianca, Bordiga	10
Vermouth Rosso, Antica Carpano	11

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.