



### **Desserts \$14**

**CA GROWN Strawberry Shortcake**  
Sponge Cake ~ Whipped Cream ~ Mint  
*Chateau Guiraud Sauternes 2015 - \$22*

**Passionfruit Panna Cotta**  
Blueberry Compote ~ Passionfruit Tuille  
*Aimee, Moscato, Napa Valley 2024 - \$10*

**Peas and Carrots**  
Carrot Cake with Spring Pea Frosting ~ Candied Poppies  
*Vin Santo del Chianti Classico Volpaia 2019 - \$30*

**Almond Citrus Upside Down Cake**  
Lavender Crème Fraiche  
*Donnafugata Ben Ryé Passito di Pantelleria - \$25*

**\$7**

### **House-Made Ice Creams and Sorbets**

**\$5\***

### **Ginger Elizabeth Chocolate**

*\*Price reflects per piece, flavors vary based on availability*

### **Afterthoughts**

|                                          |    |                                             |    |
|------------------------------------------|----|---------------------------------------------|----|
| Smith Woodhouse 10 Year Old Tawny Porto  | 15 | Marie Duffau 25 year Armagnac               | 22 |
| Graham's 2017 Vintage Porto              | 29 | Lemorton Calvados Domfrontais               | 18 |
| Kapcsándy Family 2012 Napa Valley "Port" | 22 | Vin Santo del Chianti Classico Volpaia 2019 | 30 |
| Chateau Guiraud Sauternes 2015           | 22 | Feudo Montoni Passito Rosso                 | 24 |
| Chambers Rutherglen Muscadelle           | 14 | Donnafugata Ben Ryé Passito di Pantelleria  | 25 |
| El Dorado 15 Year Demerara Rum           | 17 | El Dorado "Enmore" Vintage Rum 2009         | 25 |