

Dessert

SWEETS TO END THE MEAL

Ricotta Zeppole (1, 3, 7, 8, 15)	16
Ricotta donuts, hazelnut mocha crumble, vanilla ice cream, caramel	
Goleta Lemon (7, 8)	16
Lemon curd, local pistachio, white chocolate, yuzu mousse	
Olive Oil Cake (1,7, 8)	15
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals	
Triple Berry Ice Cream Sandwich (V)	15
Soft-baked oatmeal cookies, creamy vegan triple berry ice cream	

Homemade Custards & Sorbet | 18

Four scoop selection & choice of topping

Custards (3, 7, 15)

Vanilla | Chocolate | Espresso | Honey-Thyme | Lavender-Rosemary

Sorbets (V)

Lemon | Strawberry | Mango

Chocolate (1, 3, 7, 15)

Ganache sauce
Chocolate crunch
Whipped cream

Caramel (1, 3, 7, 15)

Caramel sauce
Palmier cookies
Honeycomb brittle

Citrus (3, 7, 15)

Lemon curd
Candied lemon peel
Citrus sable cookies

FOOD ALLERGY INFORMATION:

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011

Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available.

Pastry Chef | Too Luna

TEA BLENDS

English Breakfast Earl Grey Egyptian Chamomile	6
Jasmine Reserve Sencha Green Orchid Oolong	6
<i>Our coffee and tea are green certified and come from fair trade partnerships</i>	

FORTIFIED WINES

La Pastourelle Muscat, 2016		15
Chambers Rutherglen Muscat, NV		17
Chateau Laribotte Sauternes, 2016		21
Dolce By Far Niente Late Harvest, Napa Valley		26
Royal Tokaji 5 Puttonyos, 2016		28
Brander Semillon, 2016	375ml	75
Chateau d’Yquem 2011, Sauternes	375ml	525
Royal Tokaji 5 Puttonyos, 2016	500ml	120
M. Chapoutier 2015, Banyuls	500 ml	135

PORT, ARMAGNAC, & SHERRY

Gonzales Byass, Al Fonso, Oloroso Sherry	12
Williams & Humbert “Jalifa” Amontadillo Sherry, Spain 30 year	20

AMARI, VERMOUTH & DIGESTIF

Brucato “Woodlands”	18
Brucato “California Orchards”	18
Chartresue, Vert	18
Nonino, Amaro, Italy	19
Nonino Barriques, Grappa aged in chardonnay barrels, Italy	20
Margerum, Los Olivos, CA	25
Chartreuse, Vert, VEP	26
Chartreuse, Jaune, VEP	26