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## Dessert

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### *Cherry Blossom Posset 15*

Kaitafi Nest, Pistoachios & Cherry Blossom Sherbet

### *Hibiscus Pavlova 15*

Frozen Coconut Panna Cotta & Tequila-Lime Honey

### *Rocky Road 17*

Toasted Almond Cake, Chocolate Ganache & Marshmallow Cream

### *Ice Cream & Sorbet 12*

(Choice Of Three Flavors)

Vanilla, Chocolate, Coffee

Hibiscus-Lime, Coconut-Rosé, Mint Sherbet

### *Artisanal Cheese Board*

Candied Walnuts, Spiced Lavash, Fruit Preserves

16 for One Cheese | 23 For Two Cheeses

30 for Three Cheeses | 37 for Four Cheeses

Thomasville Tomme | Sweet Grass Dairy Farm | Thomasville, GA  
Semi-Soft, Raw Cow's Milk, Earthy, Sharp & Herbaceous

Nottingham Gouda | Locksley Farmstead | Middleburg, VA  
Semi-Firm, Cow's Milk, Nutty, Smooth & Sweet

Saint Angel Brie | Fromagerie Guiloteau | Belley, French Alps  
Triple Cream Cow's Milk, Tangy, Creamy & Buttery

Moo & Blue | Firefly Farms | St. Accident, MD  
Soft, Cow's Milk, Aged Four Months, Smooth, Bold & Rich

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## After Dinner Drinks

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### *Espresso Martini 19*

Titos Vodka, Flor de Cana Silver Rum,  
Mr. Black Coffee Liquor, Orange Flower Water

### *Buena Vista Irish Coffee 14*

Irish Whiskey, Brown Sugar Syrup,  
French Press Coffee, Chilled Sweet Cream

### *The Final Word 28*

Ki No Bi *Edition G* Dry Gin, Green Chartreuse,  
Luxardo Maraschino, Végétal de la Grand Chartreuse, Lime

### *FRENCH PRESS COFFEE*

Fair Trade Regular or Decaffeinated	7
Espresso	5
Cappuccino	6

### *LOOSE-LEAF TEA - 4*

Chamomile | Earl Grey | Moroccan Mint | Sencha Green

### *DESSERT WINE*

Tokaji Aszu, 5 Puttonyos, Disznókő, Hungary 2013	23
Quinta do Noval, Black Reserve Port, Douro	12
Quinta do Bom Retiro, Romas Pinto, 20 Yr Tawny Port, Douro	30
Pedro Ximénez, Alvear Solera 1927, Montilla-Moriles, Spain	17
Quinta do Noval, 2018 Vintage Port, Douro	42
1927 D'Oliveira Bastardo Madiera	208

### *HALF BOTTLES (375ML)*

2012 HEXAMER, Meddersheimer Altenberg, Eiswein, Nahe	140
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STEPHEN CORDELL  
PASTRY CHEF