



## Dessert

*Our desserts are crafted with Polyface Farm eggs & Fair-Trade chocolate*

### Fromage 13

*Composed Cheese Course of Chef's Choosing*

with La Cappucina Recioto di Soave ~ Verona, Italy +13

### Grand Marnier

### Crème Brûlée 11

*Classic Vanilla Bean & Grand Marnier Custard  
with a Caramelized Crust*

with Saga Mead ~ Madison Heights, Virginia +10

### Apple Tart 12

*Thin Apple Tart, Vanilla Ice Cream*

with Butler Nephew & Co. 20yr Tawny Port ~ Portugal +16

### Strawberry & Pistachio Shortbread 12

*Shortbread, Pistachio Breton,  
Strawberry Mousse & Confit*

with Xavier Muscat Beauges de Venise ~ Rhone, France +12

### Dacquoise 12

*Chocolate & Hazelnut Dacquoise, Passionfruit Crèmeux*

with Chapoutier Banyuls ~ Banyuls, France +13