

# TO FINISH

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## DESSERTS

17 EACH

### WINE POACHED PEAR TART

walnut frangipane, crème fraîche ice cream  
*navarro, late harvest gewürztraminer, anderson valley 2023 13*

### PUMPKIN CRÈME BRULÉE

pecan shortbread, toasted pepitas  
*taylor fladgate, 20 year, tawny, oporto 20*

### BLACK SESAME PAVLOVA

lemon curd, fresh raspberries, black sesame chantilly  
*badia di morrona, vin santo, tuscany, italy 2016 14*

### STICKY TOFFEE PUDDING

orange zest ice cream, toffee sauce  
*pablo fallabrino, 'alcyone' tannat, atlántida, uruguay 13*

### PISTACHIO CHEESECAKE

spiced fruit, whipped cream  
*royal tokaji, 5 puttunyos aszú, tojaki, hungary 2017 19*

### CHOCOLATE LAYER CAKE

coconut mousse, coconut tuile  
*dashe, 'lily hill vineyard' late harvest zinfandel  
dry creek valley 2018 15*

### CONFECTION PLATE

assorted housemade cookies and sweets  
*rare wine company, "boston" bual, madeira, portugal 16*

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## COFFEE DRINKS

15 EACH

**CAVALLO COFFEE** tuaca & baileys

**HAZELNUT COFFEE** frangelico

**IRISH COFFEE** jameson

**KEOKE COFFEE** torres 10 year brandy & kahlua

**CARAJILLO** espresso & liquor 43 on ice