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## FORMAGGI

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### CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

#### OPIKI MA (Pohangina Valley, NZ)

Pasteurized goat's milk, soft white rind, distinctive velvety texture, softens with age 16.9

#### MAHOE VERY OLD EDAM (Kerikeri)

1 year old thermised cow's milk, mild, sweet, nutty, semi-firm texture 16.9

#### SAINT AGUR BLUE (France)

Pasteurized cow milk, soft blue

, smooth creamy, salty, tangy, subtle spicy notes 16.9

**\*All cheeses accompanied by quince paste, roasted grapes, pear, lavosh, and fennel crostini**

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## DOLCI

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### DOLCE DI DATTERI

Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio 14.9

(paired with De Bortoli Noble One Botrytis Semillon '16 – 16.5 glass)

### FONDATE AL CIOCCOLATO

Valrhona Guanja 70% dark chocolate fondant, orange curd, vanilla cream 14.9

(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

### TORTE DI CRUMBLE AL RABBARO

Rhubarb and almond crumble cake, crème anglaise, vanilla bean ice cream 14.9

(paired with Bellbird Spring Muté "Les Épices" '16 – 14.0 glass)

### BAKED NEW YORK CHEESECAKE

Raspberry coulis, vanilla cream 14.9

(paired with Jules Taylor Late Harvest Sauvignon Blanc '18 – 13.0 glass)

### GELATI <sup>GF</sup>

Mixed gelato and sorbet, sesame seed wafer 14.9

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## VINI DOLCI

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**JULES TAYLOR** Late Harvest Sauvignon Blanc '18 (Marlborough, NZ) 13.0 / 65

**BELLBIRD SPRING** Muté "Les Épices" '16 (Waipara Valley, NZ) 14.0 / 69

**DE BORTOLI 'NOBLE ONE'** Botrytised Semillon '16 (Riverina, Australia) 16.5 / 80

**JOHANNESHOF NOBLE** Late Harvest Riesling '11 (Marlborough, NZ) 17.5 / 85

**CHÂTEAU ROUMIEU** Sauternes '15 (Bordeaux, France) 13.5

**CAMPBELLS OF RUTHERGLEN** Muscat NV (Victoria, Australia) 10.0 / 47

**VALDESPINO EL CANDADO** Pedro Ximenez Sherry (Jerez, Spain) 11.0