
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

TALEGGIO DOP

Pasteurized cow's milk, semi soft, mild creamy and slightly tangy (Italy) 16.9

GORGONZOLA DOLCE

Pasteurized cow's milk, buttery, creamy, mild and sweet (Italy) 16.9

ANEJI AL ROMERO

Pasteurized sheep's milk, coated with rosemary and lard, aged for 10-12 months (Spain) 16.9

***All cheeses accompanied by poached figs, roasted grapes, pear, lavosh, and fennel crostini**

DOLCI

CRÈME BRÛLÉE

Spiced berry compote, cinnamon crisp 14.9
(paired with Pantelleria Passito Liquoroso – 13.5 glass)

TIRAMISÚ

Traditional espresso dessert 14.9
(paired with Barros Port – 12.0 glass)

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 '14 – 17.0 glass)

CIOCCOLATO ^{GF}

Valrhona manjari 64% dark chocolate and almond cake, white chocolate creameaux, lavender mascarpone, coco tuile 14.9
(paired with Valdespino el Candado Pedro Ximenez Sherry - 10.5 glass)

TART DI MELE

Granny Smith apple, tart apple syrup, vanilla bean ice cream 14.9
(paired with Cloudy Bay Late Harvest Riesling – 14.50 glass)

BAKED NEW YORK CHEESECAKE

Raspberry coulis, vanilla cream 14.9
(paired with Jules Taylor Late Harvest Sauvignon Blanc '15 – 13.0 glass)

VINI DOLCI

PANTELLERIA Passito Liquoroso '16 (Italy) 13.5 / 67

JULES TAYLOR Late Harvest Sauvignon Blanc '15 (Marlborough) 13.0 / 65

LOOP ROAD NOBLE Riesling '16 (Central Otago) 13.5 / 67

DE BORTOLI 'NOBLE ONE' Botrytised Semillon '14 (Riverina) 17.0 / 85

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria) 10.0 / 47

VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain) 10.5 / 54