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## FORMAGGI

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### CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

### MAHON MENORCA

Pasteurized cow's milk, washed rind semi hard, buttery, fruity and salty (Spain) 16.9

### BOLETUS

Pasteurized sheep's milk, aged with Boletus mushroom, smooth and powerful (Spain) 16.9

### GORGONZOLA DOLCE

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

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

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## DOLCI

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### 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)

### FONDATE AL CIOCCOLATO

Valrhona Guanja 70% dark chocolate, amarena cherries, coco tuile, vanilla cream 14.9  
(paired with Valdespino el Candado Pedro Ximenez Sherry - 10.5 glass)

### TART DI MELE

Granny Smith apple, tart apple syrup, fig and honey gelato 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)

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## VINI DOLCI

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**PANTELLERIA** Passito Liquoroso '16 (Italy) 13.5 / 67

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

**BELLBIRD SPRING MUTE LES EPICES** Riesling, gewutzt and muscat (Waipara) 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