
FORMAGGI

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**

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)

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)

VINI DOLCI

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