
FORMAGGI

CHEESEBOARD SELECTION

A selection of all three cheeses below 46.0

BRIE AUX TRUFFLES

Pasteurized cow milk, smooth, creamy & slightly sweet, layered with black truffle & mascarpone (France) 16.9

COMTE ST ANTOINE PLENIT

Unpasteurized cow milk, 36 month aged, matured in damp underground cellars, rich, nutty texture, lingering flavor & caramel sweetness (France) 16.9

ROQUEFORT

Unpasteurized sheep milk blue cheese, moist, rich & creamy with sharp, tangy & salty flavor (France) 16.9

***All cheeses accompanied by poached figs, roasted grapes, pear, lavosh, & 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 Graham's Six Grapes Reserve - 9.5 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)

MARQUISE AL CIOCCOLATO

Valrhona caramelia chocolate, toasted hazelnut, orange, dried raspberry 14.9
(paired with Prego Espresso Martini cocktail - 17.5 glass)

BAKED NEW YORK CHEESECAKE

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

VANILLA SAFFRON PANACOTTA

Lychee, pomegranate, vanilla bean gelato 14.9
(paired with Loop Road Noble Riesling – 13.5 glass)

PETIT FOURS

Waiter to advice today's selection 16.0

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