

---

COCONUT CREAM SUNDAE 14

Toasted Coconut, Meringue, Pie Crust Crumble, White Chocolate

*Suggested Pairing: 1 oz Willett "Ambrosia" - 74*

COCA COLA CAKE 14

Peanut Butter Buttercream, Cocoa Nibs, Peanuts, Buttermilk Caramel

*Suggested Pairing: Amaro Sibilla - 17*

ZUCCHINI CAKE 14

Buckwheat Groat Crumb, Marigold Custard, Wildflower TN Honey

*Suggested Pairing: Trimbach - 22*

CREMA COFFEE SEMIFREDDO 13

Fennel, Wildflower Honey

*Suggested Pairing: Gorini Amaro - 20*

SORBET FLIGHT 16

Seasonal Sorbet, Garden Herbs

*Suggested Pairing: Voirin Jumel Grand Cru Champagne - 31*

## Dessert Cocktails

STRANGE BREW 17

Borghetti Espresso Liqueur, Amaro, Cardamom

REVOLVING DOOR 23

HUSK Angel's Envy, Amaro, Brown Sugar

## Coffee & Tea

CREMA COFFEE ROASTERS 5

HIGH GARDEN TEA 6

## Dessert Wine

|                                            |                                                                                        |    |
|--------------------------------------------|----------------------------------------------------------------------------------------|----|
| DOMAINE BARROUBIO<br>Muscat                | “Muscat de St-Jean” Minervois, France ‘18<br><i>preserved citrus, pear</i>             | 12 |
| CHÂTEAU SIMON<br>Sémillon, Sauvignon Blanc | “Sauternes” Bordeaux, France ‘20<br><i>ripe orange, honey, dried apricot</i>           | 13 |
| TRIMBACH<br>Gewürztraminer                 | “Vendages Tardives” Alsace, France ‘14<br><i>grapefruit, orange blossom, lemon oil</i> | 22 |
| TATOMER<br>Riesling                        | “Auslese” Santa Barbara, California ‘21<br><i>nectarine, lemon, green apple</i>        | 12 |
| ROYAL TOKAJI<br>Furmint, Hárslevelű        | “Red Label” Tokaj, Hungary ‘18<br><i>plum, white peach, cardamom, clove</i>            | 22 |

## Fortified Wine

|                           |                                                                                           |    |
|---------------------------|-------------------------------------------------------------------------------------------|----|
| QUINTA DO TEDO<br>Ruby    | “3 Year” Duoro, Portugal<br><i>strawberry, black cherry, orange zest</i>                  | 15 |
| QUINTA DO TEDO<br>Tawny   | “8 Year” Duoro, Portugal<br><i>dried apricot, hazelnut, raisin, caramel</i>               | 15 |
| QUINTA DO TEDO<br>LBV     | “2015” Duoro, Portugal<br><i>blackberry, black cherry, spiced nuts</i>                    | 15 |
| RARE WINE CO.<br>Sercial  | “Charleston” Madeira, Portugal<br><i>dried fig, honey, candied citrus, caramel</i>        | 16 |
| RARE WINE CO.<br>Verdelho | “Savannah” Madeira, Portugal<br><i>candied citrus, ginger, spicy honey</i>                | 16 |
| RARE WINE CO.<br>Malmsey  | “New York” Madeira, Portugal<br><i>coffee, toffee, earthy truffle, spices</i>             | 16 |
| VALDESPINO<br>Fino        | “Inocente” Jerez de la Frontera, Spain<br><i>saline, almond, citrus, minerals</i>         | 12 |
| VALDESPINO<br>Amontillado | “Tio Diego” Jerez de la Frontera, Spain<br><i>raisin, fig, toffee, hazelnut, sea salt</i> | 12 |
| VALDESPINO<br>Oloroso     | “20 Year” Jerez de la Frontera, Spain<br><i>toasted almond, dark cocoa, apricot</i>       | 24 |