
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

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

Fortified Wine

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