

ENCORES

ARTISANAL CHEESE TOUR 16

A rotating selection of artisan cheeses from near and far. *Ask your server for details.*

GELATO & SORBET 7

Ask your server for daily selections



DESSERT DUETS

- suggested pairings -

SALTED CANDY BAR

10

Milk Chocolate Ganache, Salted Pretzel Croquant, Black Fudge Sauce, Almond Nougat, Fudge Cake

COSSART GORDON 10 YEAR BUAL 16/100

Maderia, Portugal (750 mL)

STRAWBERRY RHUBARB COBLER

10

Orange-Infused Crispy Oatmeal Topping, Pistachio Gelato

CHAPOUTIER BANYULS 2014 11/60

Banyuls, Roussillon, France (375mL)

ASSORTED PETIT FOURS (INCLUDING TWO OF EACH)

10

Raspberry Chocolate Sacher Torte, Carrot Cake with Cream Cheese, Lemon Lavender Macarons

LOVE WINS ROSE CUVÉE 2008 15/65

Sonoma County, California (750mL)

COCONUT PANNA COTTA

10

Blood Orange Gelée, Cashew Coconut Crumble, Orange Meringue Drops, Micro Mint

KNOB CREEK SINGLE BARREL - CITY WINERY SELECT 15

Clermont, Kentucky (3oz pour)

BAILEY'S CHEESECAKE

10

Oreo Crust, Espresso Tuile, Sour Cherry Coulis

BODEGAS TORO ALBALA 1985 18/75

Pedro Ximenez 'Solera Don PX', Montilla-Moriles, Spain (375mL)