

dessert

CROSTATA di CIOCCOLATA 11.
Warm Chocolate Tart with
Toasted White Sesame Gelato

BOCCONOTTI d'ABRUZZO 11.
Traditional Abruzzian Cheesecake
with Local Strawberries

BOMBOLONI 11.
Small Cream-Filled Yeast Donuts
with Chocolate Dipping Sauce

CROSTATA di MIRTILLI 11.
Blueberry Tart with Whipped Cream

GELATO 11.
Vanilla, Stracciatella and Pistachio

cheese

Brescianella Stagionata (Lombardy)
Taleggio (Lombardy)
Fourme d'Ambert (France)
Brunet (Piedmont)
Piave (Veneto)
Selection of 2 Cheeses 9.

sweet wine

Moscato d'Asti, *Bricco Quaglia*, La Spinetta
2007, Piedmont 26. (375ml only)

Malvasia delle Lipari, Colosi
2005, Sicily 19.

Oirad, Ferruccio Deiana
2006, Sardinia 20.

Moscadeddu, Dettori
2002, Sardinia 11.

Picolit, Rocca Bernarda
2004, Friuli 20.

Verduzzo, Il Roncal
2006, Friuli 8.

Mead, Lurghashall Winery
NV, West Sussex 7.

La Colombe Coffee

Espresso 3.50
Cappuccino 4.50

In Pursuit of Tea

Lapsang Souchong (China) 4.50
Tiequanyin (China) 4.50
Chamomile (Germany) 3.00

dessert

QUARK DUMPLINGS 11.
Philips Farm Plums and Honey Sour Cream

ZUCCHINI BLOSSOM 11.
Sweet Sheep's Milk Ricotta with
Blackberry and Micro Celery

POLENTA CAKE 11.
with Raspberry Agrodolce
and Strawberry Sorbeto

CARAMELIZED APRICOT 11.
with Black Olive Emulsion and Pine Nut Tart

SORBET 11.
Basil, Chocolate and Strawberry

cheese

Jasper Hill Winnemere (Vermont)
Dorset (Vermont)
Bartlett Blue (Vermont)
Humboldt Fog (California)
Stravecchio (Wisconsin)
Selection of 6 Cheeses 25.

sweet wine

Gewurztraminer Passito, Tannahill
2005, Oregon 16.

Oro Puro
2004, Napa Valley 74. (375ml only)

Viognier, Calera
2006, Mt. Harlan 17.

Finale, Bin: 1333, Pellegrini Vineyards
NV, North Fork 18.

Riesling, *Select Late Harvest*, Hermann Wiemer
2003, Finger Lakes 20.

Botrytis Semillon, Elderton
2006, Riverina 12.

Vin de Constance, Klein Constantia
2001, Constantia 105. (500ml only)

Coffee 3.00

Assam *Meleng Estate* (India) 4.50
Nine Dragon Robe (Fujian Research Institute) 7.95
Lavender Mint (France & Greece) 4.00

Amadou Ly, Pastry Chef
Thursday, September 04, 2008