

## *dessert*

PANNA COTTA ALLA VANIGLIA 10.  
Black Raspberry Coulis

TORTA di RICOTTA 10.  
Ricotta and Orange Cheesecake

GELATO 10.  
Vanilla, Stracciatella and Toasted Sesame

## *cheese*

Piave (Veneto)  
Fourme d'Ambert (France)  
Brunet (Piedmont)  
*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**

BAVARESE AL CIOCCOLATO 10.  
Chocolate Custard with Black Raspberry Coulis

CROSTATA di MARTILLI 10.  
Blueberry Tart with Whipped Cream

SORBET 10.  
Orange, Strawberry and Chocolate

## **cheese**

Stravecchio (Wisconsin)  
Bartlett Blue (Vermont)  
Humboldt Fog (California)  
*Selection of 6 Cheeses* 25.

## **sweet wine / spirits**

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)

Clément Rum, *Cuvée Homère*  
V.S.O.P., Martinique 25.

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**

Friday, September 05, 2008