

## Desserts

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Candy Bar Caramel, Peanut, Croissant Ice Cream	\$15
Chocolate Chip Cookies Murray River Salt	\$12
Rhubarb & Hibiscus Poached Rhubarb with Hibiscus Granité, Coconut Foam, and Meringue	\$15
Strawberry & Ume Tempura Perilla Leaf, Honey Poached Strawberries, Milk Ice Cream, Ume	\$15
Sorbet Trio Chef's Daily Selection	\$12

## Dessert Wines

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Château Laribotte Sauternes, France 2022	\$17/gl
Royal Tokaji "Late Harvest" Tokaji, Hungary 2018	\$20/gl
Dolce 'Late Harvest' Napa, CA 2017	\$35/gl
Royal Tokaji Essencia Tokaji, Hungary 2007	\$200/oz
Royal Tokaji Essencia Tokaji, Hungary 2008	\$350/oz
Cossart Gordon Bual 5 Year Madeira, Portugal	\$12/gl
Taylor Fladgate 10yr Tawny Porto, Portugal	\$12/gl
Taylor Fladgate 20yr Tawny Porto, Portugal	\$20/gl
Graham's 20yr Tawny Porto, Portugal	\$25/gl
Graham's 30yr Tawny Porto, Portugal	\$50/gl
Fiest Porto, Portugal 1981	\$45/gl
Dow's 40yr Very Old Tawny Porto, Portugal	\$60/gl
d'Oliveiras Malvasia Reserva Madeira, Portugal 1901	\$200/oz
Taylor Fladgate Single Harvest Porto, Portugal 1896	\$390/oz
Château d'Yquem <i>1er Cru Supérieur</i> Sauternes, France	
- 2019	\$525/375ml
- 2016	\$875/375ml
- 2009	\$1200/375ml
- 2005	\$875/375ml
- 1996	\$1900/375ml
- 1993	\$2000/375ml
- 1988	\$2500/375ml

An extended Sweet & Fortified by the bottle list is available upon request.