

Combinations 10.

Gaviota Strawberry Trifle

Chocolate malt Semifreddo, Puffed Quinoa
& Marshmallow

Cherry Dutch Baby & Caramel Fennel Almond Ice Cream

Key Lime Crepes, Macadamia Nut & Coconut Sorbet

Or Make Your Own...

Classics 8.

Beignets
Devil’s Food Cake
Ricotta Cheesecake
Sticky Toffee Pudding
Chocolate Chip Cookies
Biscotti 2.

Fruit 4.

Fresh
Asian Pear
Red Prince Apple
Abate Fétel Pear
Texas Blueberries
Cara Cara Orange
Brown Turkey Fig
Gaviota Strawberries 6.
Assortment 12.

Roasted
Banana
Brown Turkey Fig

Ice Cream 4.

Vanilla Malt
Manjari Chocolate
Caramel Fennel Almond
Blueberry Crème Fraiche

Sorbet 4.

Coconut
Muscat Grape
Gaviota Strawberry
Citrus Passion Fruit

Ice Cream & Sorbet Tasting 10.

Cheese
Three Selections 15.
Serenita (cow) Lindsay, California
Farmstead Blue (cow) Point Reyes, California
Irish Whiskey (cow) Newcastle West, Ireland
Texas Bloombonnet (goat)

Waco, Texas

Dessert Wines

Moscato d’Asti, Michele Chiarlo, Nivole, 2008, Piedmont 9.
Cabernet Franc, Inniskillin, Icewine, 2007, Niagara Peninsula 45.
Sauternes, Château Rieussec, 1997, Sauternes 35.

Porto

Koda, Chocolate and Syrah, Paso Robles 11.
Portal, Fine White, NV 9.
Croft, Distinction, NV 13.
Taylor Fladgate, Late Bottle Vintage, 2005 12.
Warre’s, Otima, 10 year, Tawny, NV 12.
Sandeman’s, 20 year Tawny, NV 11.
Grahams’s, 30 year, Tawny, NV 30.
Taylor Fladgate, 40 year, Tawny, NV 40.
100 years of port flight 45.

chef/owner Tom Colicchio
chef de cuisine Tim

pastry chef Laurel

Wimberg

available

semi-private dining

20% service charge added to parties of 6 or more

Eaux-de-vie

Chamomile Grappa, Marolo, *Barolo*, Italy 15.

Kirsch, Etter, Zug 18.

House Made Date Grappa 16.

Bevins

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