



FINAL BITE

<i>cookie dough</i>	<i>vanilla-bay ice cream, malted milk meringue</i>	9
<i>vanilla cardamom panna cotta</i>	<i>yuzu-blueberries, citrus, sablè</i>	9
<i>manjari chocolate ganache</i>	<i>toasted almond, ginger macerated strawberry, rhubarb sorbet</i>	9
<i>artisanal cheese</i>	<i>robiola bosina - italy - sheep & cows milk</i>	
<i>\$11 each or tasting of 3 for \$21</i>	<i>bucheron - france - goats milk</i>	
<i>served with cornbread, spiced almonds, peach mostarda</i>	<i>bayley hazen blue - vermont - raw cows milk</i>	

DESSERT WINE

<i>muscat</i>	<i>domaine de durban</i>	12
<i>ruby port</i>	<i>sandeman founders reserve</i>	7
<i>moscato</i>	<i>villa pozzi, NV</i>	8
<i>east india sherry</i>	<i>lustau solera</i>	10

DESSERT COCKTAILS

<i>living after midnight</i>	<i>goslings, averna, demerara, espresso</i>	13
<i>night crawler</i>	<i>bulleit rye, cherry heering, averna</i>	14
<i>seelbach</i>	<i>sparkling rose, cointreau, bourbon</i>	12
<i>rosita</i>	<i>reposado, campari, sweet & dry vermouth, angostora bitters</i>	14

COFFEE

	<i>espresso</i>	3
<i>coffee by la cafferia</i>	<i>americano</i>	3
	<i>cappuccino</i>	4