

DESSERT WINE AND PORT

Botrytis Semillon - Elderton 2007 <i>Barossa Valley, South Australia</i>	glass 375 ml	14. 50.
Cordon Cut Riesling - Mount Horrocks 2008 <i>Clare Valley, South Australia (Stephanie Toole)</i>	glass 375 ml	24. 80.
Grenache – Domaine Lafage ‘Ambré’ NV <i>Rivesaltes, France (Eliane Lafage)</i>	glass 500 ml	14. 68.
Cyprès de Climens 2007 <i>Sauternes, France (Berenice Lurton)</i>	glass 375 ml	22. 78.
Passito - Fattoria Zerbina ‘Scacco Matto’ 2003 <i>Albana di Romagna, Italy (Cristina Geminiani)</i>	375 ml	115.
Tokaji aszú, 6 puttonyos - Dobogó Vineyards 2000 <i>Tokaj, Hungary (Isabella Zwack / Annabel de Gelsey)</i>	500 ml	160.
Churchill’s 20 year Tawny Port <i>Douro, Portugal</i>	glass	18.
Smith Woodhouse 10 year Tawny Port <i>Douro, Portugal</i>	glass	12.
Churchill’s Late Bottled Vintage Port 2002 <i>Douro, Portugal</i>	glass	8.
Churchill’s White Port <i>Douro, Portugal</i>	glass	8.

INFUSIONS AND TEAS

<i>Lemon Verbena</i>	<i>Queen Catherine</i>
<i>Fresh Mint</i>	<i>Russian Country</i>
<i>Chamomile</i>	<i>Genmaicha</i>

5.

DESSERTS

Pecan and Salted Butterscotch Beignets with Bourbon Milk Ice

Pear Posset with Elderflower and Shiso

***Tower of Caramelized Banana and Peanut Butter
with Coconut Sauce***

Poppyseed Bread and Butter Pudding with Meyer Lemon Curd

A Tasting of Chocolate and Malted Desserts

Ice Cream and Sorbet

10.

A Selection of Cheeses

21.