

FIG & OLIVE DESSERTS \$10



DESSERT "CROSTINI"

Amarena Cherry, Mascarpone, Pistachio
Shortbread with Micro-Basil

CARAMELIZED APPLE TART

Crisp Puff Pastry with Caramelized Apples, Vanilla Ice Cream

WARM CHOCOLATE SOUFFLE

Candied Orange & Vanilla Ice Cream

CRÈME BRULÉE CHEESECAKE

Crunchy Olive Oil Crisp with Thyme Macerated Figs

MARZIPAN CAKE

Olive Oil Gelato, Candied Orange Olive Oil & Toasted Almonds

CHOCOLATE POT DE CRÈME

Crunchy Praline Financiers & Vanilla Cream

RASPBERRY SORBET

Lemon Yogurt Mousse with Crunchy Meringue

ANDREW'S TASTING & SHARING PLATE

your choice of 4 Bite-Sized Desserts

Maple Crème Brulée
Warm Marzipan Cake
Dessert Crostini
Chocolate Pot de Crème
Crunchy Praline
Raspberry Sorbet

CHEESE \$19

*Served with Fig & Olive Walnut
Tapenade & Marcona Almond*

Fromage de Chevre (Goat)
Gorgonzola Dolce (Cow)
Robiola (Cow/Sheep)
Manchego (Sheep)
Rocchetta (Cow)

WARM GOAT CHEESE IN FIG LEAF \$16

Warm goat cheese & lavender
honey wrapped in fig leaf, served
with fig chutney, walnut and
black olive crackers

Executive Pastry Chef Andrew LeSturgeon

FIG & OLIVE



COFFEE

American Drip \$3
Espresso \$3.75
Cappuccino \$4.50
Macchiato \$3.75
Latte \$4.50
Double Espresso \$4.25

TEA \$4

Earl Grey (Black)
English Breakfast (Black)
Fresh Greens (Green)
Moroccan Mint (Green)
Chamomile (Herbal)

PORT & DESSERT WINE

Port, Taylor Fine Tawney, NV \$8
Muscat, Chateau Tour de Farges, 2005 \$10
Moscato d'Asti, La Badis, 2010 \$12
Sauternes, Chateau Les Justices, 2005 \$16
Port, Taylor Fladgate, 20yr \$16
Madeira, Henriques & Henriques, 10yr \$16
Vin Santo, Castello di Meleto, 2005 \$18
Pedro Ximenez, Murillo, 100yr \$19
Madeira, D'Oliveira, 1989 \$24
Port, Ramos Pintos, Bom Retiro, 20yr \$27

