

DESSERT

Selection of seasonal & exotic fruits “to share”

◊ **Moscato d’Asti DOCG** “Acquesi – Casarito” – Cuvage
(Moscato Bianco, semi sweet)

Trio of chocolate mousse valrhona selection, Jivara 40%,
Ivoire 35%, Manjari 64%

◊ **Espresso Martini** Michter’s bourbon fava tonka, Tia Maria, syrup, sherry px

Basque Cheesecake red fruit compote & yoghurt ice cream

◊ **French cosmo** Ketel One vodka, red fruits cordial, Dolin dry, lemon, egg white

Tarte Tatin Granny Smith apple, vanilla ice cream “to share”

◊ **Sherry Osborne Pedro Ximénez**

Selection of artisanal cheese fruit loaf, crackers & chutney

◊ **Château Musar** – Blanca Vauif, LiBano Musar Jeune Blanc, 2022
(Viognier, Vermentino, Chardonnay)

Homemade ice cream of the day made tableside, condiments “to share”

◊ **Marsala Superiore dolce Vintage (sweet)**
(Grillo, Catarratto, Inzolia)

Crème brûlée

◊ **Burnet Metaxa** Metaxa 5, pineapple cordial, maple syrup,
lime, coffee bean, tonic water

◊ Suggested pairing