

KITCHEN
TRAVELLE
AND BAR

DESSERTS 12

BLOOD ORANGE OLIVE OIL CAKE · *strawberry compote,
yogurt sorbet*

PEACH SHORTCAKE · *yellow peaches, rolled oat granola,
creme fraiche*

MOCHA BUDINO · *chocolate pound cake, hickory crumble,
caramel ice cream*

CUSTARD CAKE · *blueberry ice cream, oatmeal cookie,
viola petals*

GRANDMA'S CHOCOLATE CAKE · *dark chocolate ganache,
roasted cocoa ice cream, chocolate crunch*

COFFEE & DONUTS · *sugared beignet, coffee syrup*

KITCHEN
TRAVELLE
AND BAR

AFTER DINNER

- Banana Falernum · 13
- Moscato D'asto Bera, 2016 · 13
- RWC, "Boston" Bual, Madeira · 18
- D'Oliveiras, Bual, Madeira, 1968 · 55
- Roûmieu-Lacoste, Sauternes, 2014 · 17
- Churchill's, 10 Year, Tawny Port · 12
- Warre's "Otima", 10 Year, Tawny Port · 18
- Warre's "Otima", 20 Year, Tawny Port · 27
- Graham's, 30 Year, Tawny Port · 40
- Blume Marillen Apricot · 19
- Etter Zuger Kirsch · 26
- F. Meyer Poire Williams · 22
- G.E. Massenez Mirabelle · 17

BREWED

- "La Colombe" Coffee · 5
- "La Colombe" French Press · 8
- "La Colombe" Specialty Coffee · 7
- Double Espresso · 8
- "Tealeaves" Tea · 5