



NOSTRA CUCINA

Dessert

15

Pistachio Cake with Poached Blueberries and Orange Caramel Sauce
2007 Trebbiano Blend Isole e Olena Vin Santo, Toscana (\$43)

Apple Fritters with Vanilla Gelato, Rum Raisin Sauce
2016 Moscato Elio Perrone Moscato d' Asti, Piemonte (\$12)

Dark Chocolate Tart with Chocolate Sauce, Coco Nib Brittle
1997 Touriga Nacional Blend Graham Vintage Port, Porto (\$55)

Caramel Panna Cotta, Polenta Crumb, Caramel Brandy
2017 Moscato Elio Perrone Moscato d'Asti, Piemonte (\$12)

Meyer Lemon Semifreddo with Sicilian Pistachios
2015 Zibibbo Donnafugata « Ben Rye », Sicilia (\$32)

Neopolitan Gelato Sandwich: Amerena Cherries, Hot Fudge
2010 Petit Manseng Tenuta dell'Ornellaia « Ornus », Toscana (\$59)

Assorted Gelato & Sorbetto

12

**Black Cherry, Espresso, Cookies & Cream, Vanilla, Eggnog, Creamsicle
Pear, Coconut Stracciatella, Meyer Lemon**

Executive Pastry Chef Ariana Flores