

crow desserts

\$10 each

pear gingerbread upside-down cake

brown sugar, fresh pears atop warm molasses spice cake with caramelized pear ice cream, pomegranate

eggnog semifreddo

bourbon and nutmeg frozen mousse, flourless chocolate brownie, blood orange, kumquats

cranberry lime curd tart

shortbread crust, rosemary crème anglaise, torched meringue

chocolate hazelnut buche noel

chestnut sponge cake, chocolate and hazelnut buttercreams, meringue mushrooms

house seasonal ice cream or sorbet 7.

port and dessert wines

warre's king's tawny port 9.

ramos pinto late bottled vintage port, 2013 10.

Lustau *Moscatel Emilin* Sherry, Spain 11.

chartreuse de coutet sauternes, 2014, france 12.

jacopo poli sarpa grappa 13.