

CRAFT	OKINAWAN BLACK SUGAR CRÈME BRÛLÉE <i>Ruby Red Grapefruit Marmalade, Buckwheat Pirouettes and Ruby Red Grapefruit</i>	\$12
HISTORY	APPLE BOSTOCK <i>Almond Cream, Warm Apple Compote, Coconut Chantilly and Oolong Ice Cream</i>	\$12
INGREDIENTS	PATH VALLEY PARSNIP CAKE <i>Candied Fennel, Brown Sugar Crumble, Fennel Crèmeux and Coffee Ice Cream</i>	\$12
INDULGENCE	MAPLE SYRUP DUMPLINGS <i>Red Current Broth, Butter-Braised Sweet Potato, Golden Raisins and Crème Fraiche Ice Cream</i>	\$12
FOR THE TABLE	TROPICAL FRUIT PAVLOVA <i>Passion Fruit Curd, Whipped White Chocolate, Pineapple-Mango Salsa and Passion Fruit Sorbet</i>	\$22
	CHOCOLATE GANACHE TART <i>with Malted Vanilla and Salted Caramel Ice Creams</i>	\$22
	SPRUCE BAKED DER WEICHEN GEHL <i>Toasted Currant Bread, Maple Sawdust, Darden Ham and Huckleberry Butter</i>	\$24

COFFEE	LA COLOMBE COFFEE ROASTERS	
	Coffee	\$6
	Espresso	\$6
	Cappuccino	\$7
	Cafe Latte	\$7

ORGANIC TEA	BELLOCQ TEA ATELIER	\$7
	BLACK	
	Bellocq Breakfast: <i>Indian, Chinese and Ceylon</i>	
	Darjeeling Second Flush: <i>Soureee Estate, Darjeeling, India</i>	
	Earl Grey: <i>Ceylon, Blue Cornflowers, Sicilian Bergamot</i>	
	GREEN	
	Dragonwell: <i>Zhejiang Province, China</i>	
	Genmaicha: <i>Sencha, Toasted Brown Rice, Uji-Tawara, Japan</i>	
	HERBAL	
	Le Hammeau: <i>Lemongrass, Lemon Verbena, Lavender, Rose Petals, Mint & Sage Blend</i>	
	Chamomile: <i>Egypt</i>	
	Mint: <i>Oregon, USA</i>	
	Rooibos: <i>Cape Province, South Africa</i>	

DESSERT WINES	Butler & Nephew White Port, Portugal, NV	\$11
	Bodegas César Florido, Moscatel Especial Sherry, NV	\$9
	Domaine Rolet Macvin de Jura, France, NV	\$11
	Smith Woodhouse, 10 Year Tawny, NV	\$12
	Linden Vineyards, Late Harvest Vidal Blanc, Virginia, NV	\$13
	Dr. Loosen, Wehlener Sonnenuhr Riesling Auslese, Germany, 2014	\$15
	David Ramnoux, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, Quinta dos Malvedos, 2001	\$30