

# richard's desserts

## HARVEST TART<sup>v</sup>

local pears, almond frangipane, spiced crème anglaise 11.00

## TORTA DI FORMAGGIO<sup>v</sup>

pumpkin cheesecake: cinnamon-graham crust,  
candied pecans, caramel 12.00

## BOURBON BARREL<sup>v</sup>

chocolate cake, bourbon ganache, caramel,  
flaky sea salt 12.00

## TOASTY APPLE<sup>VEG • GF • DF</sup>

baked local apple, cinnamon streusel,  
toasted walnuts, golden raisins, served warm 10.00  
add a steamed milk pourover: soy, almond, oat, regular +2.50

## RICHARD'S TIRAMISU<sup>v</sup>

ladyfingers, mascarpone cream, espresso, cocoa 12.00

## GELATO OF THE DAY<sup>v</sup>

per scoop 4.00  
½ oz. Amaro pour over +6.00 • espresso affogato +4.00

## CHEF'S CHOICE BISCOTTI<sup>v</sup>

2.50 each

PASTRY CHEF TAYLOR HOUSTON

## after dinner drinks

### DOWN THE RABBIT HOLE

Plantation 5-year rum, fall-spiced carrot purée,  
walnut orgeat, orange-cardamom-mascarpone foam,  
candied walnut 14.00

### ESPRESSO MARTINI

Tito's, Spanish cordial, Averna, cold-brew espresso,  
aquafaba, shaved white chocolate 15.00

### BUNDLE UP

Benchmark bourbon #8, brown sugar-orange butter,  
Amaretto sweet foam, grated nutmeg, served hot 12.00  
add a shot of espresso +4.00

KOPKE 10-year-old Tawny Port 9.50

POÇAS RESERVE Ruby Port 9.50

BROADBENT 5-year-old Madeira Reserve 8.50

SCAN FOR RICHARD'S LIST OF LIQUORS & LIQUEURS:



OCT2023