

# DESSERT

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| SCOTCH AND CIGARS fried beignets, tobacco ice cream,<br>chocolate ganache, macallan 12 year single malt scotch syrup | 11 |
| T.W. CHOCOLATE SUNDAE hazelnut praline, vanilla ice cream,<br>valrhona chocolate ganache, whipped cream              | 9  |
| POACHED BOSCH PEAR orange-vanilla chocolate mousse, buckwheat<br>crêpe, poire william crème anglaise and pistachio   | 9  |
| DOUBLE POMME twice baked apple, traditional brittany butter cake,<br>roasted quince and nutmeg ice cream             | 9  |
| COCONUT-VANILLA RICE PUDDING tropical fruits and salt-caramel<br>ice cream   | 8  |
| MANGO AND PINEAPPLE-VANILLA SORBETS ginger foam, cranberry<br>compote and almond streusel                            | 8  |
| CHEESE selection of three artisanal cheeses  | 12 |

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PASTRY CHEF KEIKO TANAKA

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Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.

## DESSERT WINE

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| GROS & PETITE MANSENG, Les Sarments, 2007, Madiran, France. | 10 |
| MUSCAT, Domaine de Beaumalric, 2010, Rhône Valley, France.  | 11 |
| SEMILLON, Château Memoires, 2005, Cadillac, Bordeaux.       | 12 |
| PORT, Smith Woodhouse, “Lodge Reserve”, Portugal.           | 11 |
| MADEIRA, Leacock’s, Five Year Malmsey, Portugal.            | 12 |

## COFFEE & TEA

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|                     |   |                    |   |
|---------------------|---|--------------------|---|
| FRENCH PRESS COFFEE | 4 | TEA POT            | 5 |
| ESPRESSO            | 4 | bergamot earl grey |   |
| DOUBLE ESPRESSO     | 5 | assam black        |   |
| CAPPUCCINO          | 5 | lapsang souchong   |   |
| CAFFE LATTE         | 5 | gunpowder green    |   |
| MOCHA LATTE         | 5 | chamomile          |   |
|                     |   | lemongrass         |   |
|                     |   | spearmint          |   |
|                     |   | jamaican redbush   |   |

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