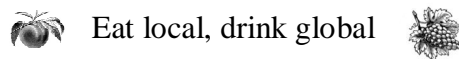


EnoTerra



Dessert

- Buttermilk Panna Cotta**9
Rhubarb gelee
- Organic Carrot & Golden Raisin Cake** 10
Vanilla Gelato & Candied Kumquats
- Cornmeal & Rosemary Pound Cake** 11
Pink grapefruit salad, Lemon-mint Sorbet
- Bent Spoon Trio & Brigidini*** 10
Lemon-mint Sorbet, Chocolate Sorbet & Vanilla Gelato
- Strawberry – Rhubarb Cobbler for Two** 12
Lavander Mascarpone Gelato
- Dark Chocolate Mousse** 11
Raspberries, Toasted Almonds & Whipped Cream
- Cornmeal, Hazelnut and Almond Biscotti**8



Eat local, drink global

Chef Christopher Albrecht

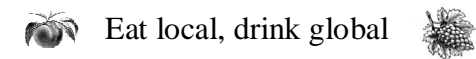
To better serve you, please feel free to discuss any food allergies or dietary restrictions with your server.

EnoTerra



Dessert

- Buttermilk Panna Cotta**9
Rhubarb gelee
- Organic Carrot & Golden Raisin Cake** 10
Vanilla Gelato & Candied Kumquats
- Cornmeal & Rosemary Pound Cake** 11
Pink grapefruit salad, Lemon-mint Sorbet
- Bent Spoon Trio & Brigidini*** 10
Lemon-mint Sorbet, Chocolate Sorbet & Vanilla Gelato
- Strawberry – Rhubarb Cobbler for Two** 12
Lavander Mascarpone Gelato
- Dark Chocolate Mousse** 11
Raspberries, Toasted Almonds & Whipped Cream
- Cornmeal, Hazelnut and Almond Biscotti**8



Eat local, drink global

Chef Christopher Albrecht

To better serve you, please feel free to discuss any food allergies or dietary restrictions with your server.