



— TAVERN DESSERT —

THE SWEETS

WHITE CHOCOLATE-CRÈME FRAÎCHE CRÊPE CAKE 10

Preserved Kumquat, Lemon Curd
Candied Pistachios

SWANTON BERRY FARM SHORTCAKE 11

Apricot-Poppy Seed Biscuit
Roasted Strawberries

THE CHOCOLATE BAR 12

Caramelia Milk Chocolate
Peanut Butter Crumble

GOLDEN STATE SUNDAE 9

Straus Vanilla Ice Cream
Tangerine Sorbet, Blood Orange

CHEESE PLATE 20

*served with seasonal preserves, jams,
pickles & bread from Della Fattoria Bakery*

*Bohemian Creamery | Boho Belle, Cow
Cypress Grove | Bermuda Triangle, Goat
Bellwether Farms | Carmody, Jersey Cow*

LAMILL COFFEE

Michael Mina Blend Drip Coffee 5
Espresso 4
Cappucino 6
Latte 6

SWEET WINE

SPARKLING

glass | 1/2 glass

Moscato, Marchesi di Gresy 'La Serra' 14 | 8
Moscato d'Asti, *Piemonte, ITA 2019*

LATE HARVEST

Assyrtiko, Hatzidakis *Vin Santo* 20 | 10
Santorini, GRC 2004

Muscat, Jorge Ordonez *No. 2 Victoria* 18 | 9
Malaga, ESP 2016

Riesling, Joachim Flick 29 | 15
Late Harvest, Rheingau, GE 2015

FORTIFIED

Niepoort *Tawny* 12 | 6
Douro, PRT NV

Domaine La Tour *Vieille Grenache*
Rimage Banyuls 2017 16 | 8

SHERRY

Bodegas Barbadillo, *12yr Old* 15 | 7.5
Principe de Barbadillo
Jerez-Xérès-Sherry, ESP NV

LAMILL TEA

Earl Grey 5
Citrus Chamomile 5
Jasmine Pearls 5
Moroccan Mint 5
English Breakfast 5



life is short,
eat dessert first

DESSERT MENU
