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TAVERN DESSERT

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## THE SWEETS

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### WHITE CHOCOLATE-CRÈME FRAÎCHE CRÊPE CAKE 12

Cherry Compote, Candied Orange

### BASQUE-STYLE CHEESECAKE 12

Roasted Strawberries, Honey-Sesame Crunch  
Micro Mint

### THE CHOCOLATE BAR 12

Caramelia Milk Chocolate  
Peanut Butter Crumble

### GOLDEN STATE SUNDAE 10

Vanilla Ice Cream, Tangerine Whip  
Fiorello's Blood Orange Sorbet

### 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

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Michael Mina Blend Drip Coffee 5

Espresso 4

Cappucino 6

Latte 6

## SWEET WINE

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### SPARKLING

glass | 1/2 glass

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

### LATE HARVEST

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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

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Niepoort *Tawny* 12 | 6  
*Douro, PRT NV*

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

### SHERRY

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

## LAMILL TEA

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Earl Grey 5

Citrus Chamomile 5

Jasmine Pearls 5

Moroccan Mint 5

English Breakfast 5



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life is short,  
eat dessert first

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DESSERT MENU

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