

Olette

..... dessert

malted milk crème brûlée	9
dark chocolate crémeux, hazelnut toffee	
<i>pairing: rare wine co. 'new york' madeira 12</i>	
key lime mousse cake	9
toasted coconut, candied citrus	
<i>pairing: karl may 'osthofen' riesling 11 (3oz) 22 (6 oz)</i>	
skillet sundae	12
'kitchen sink' cookie, salted caramel, vanilla ice cream	
<i>pairing: kopke tawny port 9</i>	
sorbets	6
ask your server for today's flavors	

..... after dinner drinks

WINE

moscato-brachetto. piedmont. 'bigaro'	10
<i>sweet strawberry, tart cherry, vibrant bubbles</i>	
tokaji. hungary. oremus	14
<i>caramelized peach, candied lemon, dried apricot</i>	
sauternes. bordeaux. les carmes de rioussec	12
<i>honeysuckle, crisp golden pear, rich vanilla</i>	
sherry. andalusia. poley oloroso	15
<i>toffee, smoked almond, ripe red fruit</i>	
sherry. andalusia. lustau east india solera	8
<i>maple, brown sugar, raisin, spiced tea</i>	
madeira. portugal. rare wine co.	12
• savannah <i>light, orange, ginger shortbread</i>	
• new york <i>rich, chocolate, spiced fruit</i>	
port. portugal. kopke fine tawny	9
<i>caramel coffee, fig, hazelnut</i>	

AMARO

averna	9
cardamaro	7
cynar	9
cardamaro	7
fernet branca	9
montenegro	10
ramazzotti	8
nonino	12

VERMOUTH

c. comoz	10
carpano antica	10
cocchi torino	7
contratto bianco	9
montenaro torino	10
naturale sicilia orange	8
naturale sicilia bitter	8