

# CAST & CRU

## RESTAURANT

### DESSERTS

#### EARTH

Chocolate and pistachio cake, milk chocolate and local honey mousse, sea foam candy, sorghum caramel, white chocolate gems, chocolate hazelnut powder 14

#### SWEET AND SALTY SUNDAE

Trio of homemade ice creams (miso caramel, roasted peanut, and milk chocolate), homemade pretzel rod, salted bittersweet brownies, brown butter butterscotch, whipped cream, seafoam candy, and an amereño cherry gel 12

#### BONFIRE WAFFLE SANDWICHES

Smoked buckwheat waffle, bittersweet coffee semifreddo, stout syrup, speculoose caramel, cinnamon malt marshmallows 12

#### CHOCOLATE BANANA TART <sup>GF</sup>

Almond coconut crust, banana custard, cashew cream, rum sauce, Valrhona dark chocolate 12

#### BERRY MACARON MELANGE <sup>GF DF</sup>

Pistachio macaron, raspberry sorbet, Meyer lemon curd, strawberry rhubarb gel, seasonal berries, vanilla coconut foam 12

#### AFFOGATO <sup>GF</sup>

Almond macaron topped with hazelnut ganache and mascarpone ice cream. Served with an espresso pour-over and a cocoa nib tuille 10

#### ASIAN FUSION LEMON MERINGUE TART <sup>GF, DF</sup>

Meyer lemon tart with a coconut crust, matcha meringue, pomegranate infused lychees, blueberry gel, and candied kumquats 14

### AFTER DINNER DRINKS

Ramos Pinto Tawny port.....	8	Ardbeg Uigeadail .....	18
Ramos Pinto Tawny 20yr port .....	14	Auchentoshan 12yr .....	8
375ml bottle Chateau Roumieu-Lacoste		Dalwhinnie 15yr.....	14
Sauterne (France).....	35	Laphroaig 10yr.....	12
		Oban .....	16
		Springbank 10yr.....	12
Balvenie Doublewood 12yr.....	14	Talisker Distiller's Edition 12yr.....	19
Bunahabhain 18yr .....	29	Highland Park 12yr .....	14
Lagavulin 16yr.....	20	Glen Morangie 10yr.....	10
McCallan 12yr.....	13	Glenlivet .....	11
McCallan 18yr.....	49		

#### Scotch

<sup>GF</sup> Gluten free preparation available <sup>sd</sup> Dairy Free, Vegetarian

5/1/2017 Dessert