

## Cheese

### Chef's Artisanal Cheeses 12

Monte Enebro,  
Avila, Spain  
*Goat's milk; slightly dense, ash rind*

Caruchon,  
Aveyron, Italy  
*Sheep's milk; bloomy, washed rind*

Fourme D' Ambert,  
Auvergne, France  
*Cow's milk; rare blue, punchy and spicy*

Served with Red Wine Roasted Figs,  
Almonds Agrodolce,  
Grilled Walnut Raisin Baguette

## Dessert

### Warm Ricotta Beignets 12

*Coconut Sorbet, Greek Yogurt,  
Lemon Puree*

### Toffee Cake and Apple 12

*Poached Honey Crisp Apple,  
Spiced Apple Butter, Cider Sorbet*

### Dark Chocolate Custard 12

*Leopold Bros. Absinthe Ice Cream,  
Coffee Soil, Maldon Sea Salt*

### Walnut and Pear 12

*Goat's Milk Ice Cream, Walnut Streusel,  
Warm Pear and Walnut Soup*

### Mandarin and White Chocolate 12

*Valrhona White Chocolate Mousse,  
Mandarin Sorbet, Orange Curd*

### The Burton Wood Trio of Ice Cream or Sorbet 12

*Seasonal Selection of Homemade Flavors*