

DESSERT	Mississippi Mud Pie 14
	Duke's Chocolate Cake, Methodical Coffee Ice Cream, Chile Tahini Fudge Sauce, Benne Brittle, Toasted Marshmallow
	<i>Suggested pairing Angel's Envoy SC Private Barrel \$19/oz</i>
	Corn & White Chocolate Budino 12
	Frozen Blackberries, Shishito Cracker Jack
	<i>Suggested pairing T. Berkley "Late Harvest"</i>
	Peach Frangipane Tart 13
	SC Peaches, Pecan Frangipane, Peach Leaf & Vermouth Ice Cream
	<i>Suggested pairing André Heucq "Ratafia Champenois"</i>
	Seasonal Scoops (<i>Rotating Flavors</i>) 4
DESSERT WINE	T. Berkley "Late Harvest" 16
	Mendicino County, California, 2019
	<i>Chenin Blanc</i>
	Itsasmendi "Urezti" 17
	Honderrabi Zuri Zerratie, Izkiriort Handi Txakolina Bizkaia, Spain, 2018
	<i>Honderrabi Zuri Zerratie, Izkiriort Handi</i>
La Giarietta Recioto della Valpolicello 17	
Veneto, Italy, 2018	
<i>Corvina, Rondinella</i>	
Château Andoyse du Hayot 16	
Sauternes, Barsac, 2016	
<i>Semillion</i>	
André Heucq 19	
Ratafia Champenois, Cuisles, Valée de la Marne, 2018	
<i>Meunier</i>	
FLIGHTS	Private Barrel Flight 65
	3 whiskeys - 1 oz each Selection of whiskeys highlighting Neighborhood Dining Group's very own barrel selections
24 Years of Willett 120	
Bardstown, KY 3 whiskeys - 1 oz each Selected whiskeys from Willett	