

DESSERT

Mississippi Mud Pie		14
Duke's Chocolate Cake, Methodical Coffee Ice Cream, Chile Tahini Fudge Sauce, Benne Brittle, Toasted Marshmallow		
<i>Suggested pairing: La Giarretta</i>		
Butternut Bread Pudding		13
Maple Glaze, Pecan Pralines, Bourbon Ice Cream		
<i>Suggested pairing Angel's Envy SC Private Barrel \$19/oz</i>		
Fried Apple Pie		13
Butterscotch Sauce, Oat Streusel, Apple Cider Ice Cream		
<i>Suggested pairing T. Berkley "Late Harvest"</i>		
Seasonal Scoops (<i>Rotating Flavors</i>)		4

DESSERT WINE

T Berkley "Late Harvest"	<i>Chenin Blanc</i>	19
<i>Mendocino Countan, California, 2019</i>		
Itsasmendi "Urezti"	<i>Honderrabi Zuri Zerratie, Izkiriote Handi</i>	17
<i>Txakolina Bizkaia, Spain, 2018</i>		
Château Andoyse du Hayot	<i>Semillion</i>	16
<i>Sauternes, Barsac, 2016</i>		
La Giarretta	<i>Corvina, Rondinella</i>	17
Recioto della Valpolicello Veneto, Italy, 2018		

FLIGHTS

Private Barrel Flight	<i>3 whiskeys - 1 oz each</i>	40
<i>Selection of whiskeys highlighting Neighborhood Dining Group's very own barrel selections</i>		
24 Years of Willett	<i>Bardstown, KY</i>	<i>3 whiskeys - 1 oz each</i>
<i>Selected whiskeys from Willett</i>		