

## 2KW DESSERT & CHEESE MENU

### DESSERT

<b>MADE OF MILO</b>	16.0
<i>Chocolate and Milo tart, hazelnuts, saltine cracker, barley, crème fraîche</i>	
<b>PUMPKIN &amp; BOURBON</b>	16.0
<i>String doughnuts, spiced pumpkin ice cream, pecan pretzel crumb, maple bourbon</i>	
<b>YAMAZAKI ICE CREAM SANDWICH</b>	16.0
<i>Native sunrise limes, kumquat, Yamazaki, black sesame cookie, macadamia</i>	
<b>PURPLE CARROT CAKE</b>	16.0
<i>Cream cheese foam, walnut tuille, persimmon jam</i>	

### CHEESE SELECTION

*All cheeses served with lavosh and matching accompaniments*

<b>PRIMA VERDE GORGONZOLA PICCANTE</b>	12.0
<i>Piedmont, Italy</i>	
<i>Cows milk, Animal rennet, Blue Vein, 4-6 months aged</i>	
<b>WYFE OF BATH ORGANIC</b>	12.0
<i>Bath, UK</i>	
<i>Cows milk, non animal rennet, semi hard, 4 months aged</i>	
<b>MOTHIAS SUR FEUILLE</b>	12.0
<i>Poitou-Charentes, France</i>	
<i>Goats milk, animal rennet, Chevrè, semi soft</i>	
<b>DELICE DE CREMIERS PETIT</b>	12.0
<i>Bourgogne, France</i>	
<i>Cows milk, animal rennet, white mould, 1-2 months aged</i>	

### PREMIUM CHEESE SELECTION

<b>MONS COMTE 30 MONTHS</b>	14.0
<i>Franche-Comte, France</i>	
<i>Cows milk, animal rennet, semi hard, 30 months aged</i>	
<b>BO FOGILE DI CASTAGNO</b>	14.0
<i>Piedmont, Italy</i>	
<i>Cow &amp; Goat milk, animal rennet, semi hard, 18 months aged</i>	
<b>BO AL MALTO D ORZO E WHISKY</b>	14.0
<i>Piedmont, Italy</i>	
<i>Cow &amp; Goat milk, animal rennet, semi hard, 6-12 months aged</i>	

### COFFEE & TEA

<b>5 SENSES COFFEE</b>	4.5	<b>THE DANDY TEA CO.</b>	5.0
<i>Espresso, Flat White, Cappuccino, Long Black, Latte, Macchiato, Piccolo</i>		<i>English Earl Grey, Queen's Breakfast, Indonesian Green, Spiced Chai Marsala, Lemongrass &amp; Ginger, Chamomile Coma, Peppermint Please</i>	
<i>Double Shot</i>	<i>add 1.0</i>		
<i>Bonsoy or Almond Milk</i>	<i>add 1.0</i>		
<i>Affogato</i>	<i>add 4.0</i>		