

## The Encore and more.....

<b>Pistachio Frangipane and Cabernet Poached Pear</b> calvados crème anglaise and grated dark chocolate	15
<b>Dark Chocolate Ganache Short Pastry Pot</b> w/ coconut kaffir lime gelato and candied orange	15
<b>Hastings Lemon Myrtle Pannacotta</b> candied rhubarb	14
<b>Cheese Plate</b> Pecorino Tartufo, Chevrette and Gorgonzola with Quince and Crackers	21
<b>Belle Fleur Plate</b> of handmade chocolates	13
<b>Tiramisu</b>	14

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**THESTUNNEDMULLET**  
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<b>Romate Sherry</b>	all @ 8
- Cream Iberia	
- Pedro Ximenez	
- Amontillado	
<b>Nonino Grappa</b>	10
<b>Chateau Bastor-Lamontagne</b>	60
<b>Chateau Chapelle Lafaurie-Peyraguey</b>	55
<b>Vinden Late Harvest Semillon</b>	44
<b>Primitivo Quiles Moscatel</b>	8 / 35
<b>Brokenwood Umpires</b>	
Sem / Chard / Sauv B	12 / 48
<b>Rockford Marion Tawny Port</b>	9
<b>Niepoort Ruby Porto</b>	8

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