

AVERY

BAR + BRASSERIE

DESSERT

BUTTERMILK PANNA COTTA 12

*mixed berry compote, pistachio
brittle, fresh berries*

FLOURLESS CHOCOLATE CAKE 15

*valrhona chocolate, berry coulis, pistachio
brittle, housemade mascarpone ice cream*

STEAMED LEMON CAKE 12

*vanilla chantilly, mixed berry
coulis, fresh berries*

PISTACHIO SOUFFLÉ 16

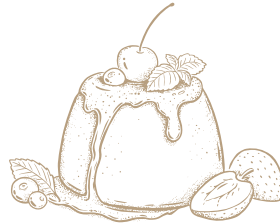
*(please allow 20 minutes for preparation)
homemade pistachio praline, vanilla
crème anglaise*

TRIO SORBET 15

*lemon, black currant, valrhona chocolate,
almond sucre powder*

PROFITEROLES 15

*brown sugar crust, housemade buttermilk
ice cream, housemade valrhona
chocolate sauce*



DESSERT WINES

(2.5 oz pours)

SAUTERNES 15

*Carmes de Rieussec, Sémillon Blend,
Bordeaux, France, 2019*

10 YEAR TAWNY PORT 10

Taylor Fladgate, Douro, Portugal

MADEIRA 15

*Rare Wine Company, Historic Series
Boston Bual Special Reserve, Portugal*

20 YEAR TAWNY PORT 19

Taylor Fladgate, Douro, Portugal

