

Sweets

8/each

CRÈME BRULÉE

pineapple, honey, pistachio

CAFÉ AU VIETNAM

coffee, chocolate, mascarpone

FUNFETTY CAKE

cheesecake, strawberry, orange

RHUBARB TART

brown butter, vanilla, basil

CHOCOLATE MOUSSE

mascarpone, porcini, lemon

SEASONAL SORBETS

chef's selection

Wine

'15 ROYAL TOKAJI MAD CUVÉE – 15

FONSECO 10YR TAWNY – 15

'04 FELSINA VIN SANTO – 18

CHIANTI CLASSICO – 18

COCCHI BAROLO CHINATO – 14

'10 SAINT VINCENT SAUTERNES – 9

Liquor

DAMN FINE CHOCOLATE – 11

DAMN FINE MOCHA – 11

DAMN FINE COFFEE – 11

AMARO MONTENEGRO – 8

Coffee

by Black & White Coffee

AFFOGATO – 7

FRENCH PRESS – 8

ESPRESSO – 4

CAPUCCINO – 5

Tea

by Sandha House – 5/each

CONTEMPLATE

ENGLISH BREAKFAST

RUMI'S CHAI

URBAN ZEN

EARL GREY

JASMINE PEARLS

STICKY RICE PU'ERH

WILD MINT GREEN



Pastry Chef Nicole Lourie + Collaborative

SPRING 2019

@CountingHouseNC