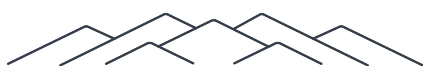


AMATERA

FOR THE LOVE | OF THE EARTH



Dessert Menu

DESSERT

Flourless Dark Chocolate Layer Cake <i>GF, VEG</i>	\$14
Dark chocolate mousse, rosé plumped cherries, espresso crème, hibiscus meringue	
Cast Iron Chocolate Chip-Toffee Cookie <i>VEG</i>	\$16
House-made malted milk ice cream, sarsaparilla caramel	
Crème Brulee <i>GF, VEG</i>	\$14
Rum cake biscotte, charred pineapple, white chocolate-lime namelaka, basil	
Meyer Lemon Tart <i>VEG</i>	\$14
Pistachio frangipane, roasted rhubarb, basil anglaise	
Scoops	\$10
Choice of seasonal sorbet or house-made ice cream, served with a chocolate chip cookie	

DESSERT WINE

Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley	
Late harvest; apricot, preserved peach, jasmine, and lemon rind	
<i>Bottle+</i>	\$42
<i>By the Glass</i>	\$18
Taylor Fladgate Tawny Port '20 yr.'	\$19
Bjornson 2020 Ratafia 375 mL	\$67
Chateau Laribotte Sauternes	\$12
Six Grapes Reserve Ruby Porto	\$10

CORDIALS

Amaro Nonino	\$15
Amaro CioCiario	\$15
Amaro Americano	\$15
Braulio	\$14
Nonino Grappa Chardonnay	\$25