

BOILERROOM RESTAURANT

dessert

lemon meringue posset

lemon curd, white chocolate crunch, orange supremes, toasted italian meringue
12

french silk chocolate tart

chocolate crumble, fermented blueberries, blueberry compote, fennel ice cream
12

brown butter carrot cake

cream cheese & mascarpone frosting, amaretti crumble, coffee ice cream, carrot micro greens
12

mignardise

soy caramel bon-bon, spiced macaron, chocolate torte w/ toffee chips, blackberry macaron
8

affogato

seasonal ice cream, espresso
7

cheese board

served with candied nuts, jam & local honey

midnight moon (gouda style, goat's milk, holland)
vacherousse d'argental (washed rind, cow's milk, france)
taleggio (semi-soft washed rind, cow's milk, italy)

manchego (semi firm, sheep's milk, spain)
mahon menorca (semi firm, cow's milk, spain)
camembert (soft ripened, cow's milk, france)

1pc/10

2pcs/12

3pcs/14

beverages

port

quinta do infantado, tawny nv 10
quinta do infantado, 10yr tawny nv 12
quinta do infantado 20yr tawny nv 18
quinta do Vesuvio 2016 18
quinta do Vesuvio 'capella' 2017 25

sweet wine

chateau simon, sauternes, france 2016 15
domaine la tour vieilles, banyuls, france 2015 10
cappellano, barolo chinato, piedmont, italy 16
planeta, sicilia passito di noto, sicily, italy 2020 14

sherry/mantilla-moriles

el maestro sierra, pedro ximenez, spain 10
el maestro sierra, fino, spain 12
el maestro sierra, oloroso, spain 15
el maestro sierra, amontillado, spain 18

tea

masala chai 7
himalayan sunrise black 7

madeira

thomas jefferson special reserve 18
baltimore rainwater 14
charleston sercial 13
savannah verdelho 13

coffee

espresso 4
latte 5
cappuccino 5
americano 5