

Fade St. SOCIAL

BY DYLAN MCGRATH

DESSERTS

*Our sommelier wine's pairing

Panna Cotta With Vanilla Crème Fraiche 12.50

berries dressed in elderflower & mint, with blackberry sorbet and blueberry mousse

Disznókó Tokaji Aszu 5 Puttonoyos 2013 16

dense, exotic, spicy bouquet, honey finish infused with dried fruit

Warm Chocolate Chip Cookie 11

chocolate ice cream, crunchy chocolate soil with peanut butter custard

Quinta do noval LVB 7.50

Mandarin Crème Brûlée 11

with ginger cake ice cream

Castelnau de Suduiraut Sauternes, France 13

Lush lemon fruit, marmalade & acacia honey

Ice Cream & Sorbet 10.50

selection of ice cream and sorbet (ask your server for more)

Tuffeau Blanc de Blanc (100% CHardonay) 12

Crisp, mineral, clean

Chef's choice, single serve cheese 14

Delice de bourgogne cheese with pear & shallot chutney, served with crackers

Tuffeau Blanc de Blanc (100% CHardonay) 12

Crisp, mineral, clean

Baked Rosemary Camembert 24.75

Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)

DESSERT COCKTAILS

Fade Street Sour 15

Whiskey, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters, Old Fashioned bitters

Dolly Fizz (low ABV) 14

St. Germain elderflower liquor, fresh lemon juice and Prosecco, topped with elderflower and cucumber foam

Tiramisu Martini 15

Vodka, Kahlua, Amaretto, vanilla syrup and coffee

Forbidden Mango 15

Spiced rum, Amaro Montenegro, Benedictine, mango & caramel syrup, fresh lime juice and Tikki bitters

SWEET WINES

Glass / Bottle

"Lafage Muscat de rivesaltes", France 9.50 / 59

Fresh nose, exotic fruits, floral notes

Seinfried Nelson "sweet Agnes", Riesling, New Zealand 9.50 / 42

Lively & intense, crisp & harmonious

Castelnau de Suduiraut Sauternes, France 13 / 90

Lush lemon fruit, marmalade & acacia honey

Disznókó Tokaji Aszu 5 Puttonoyos 2013 16 / 90

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PORTS & LIQUEURS

Quinta do noval LVB 7.50

Quinta do noval tawny 10yo 9.50

Limoncello 7

Kahlua 6.80

Amaretto Disaronno 6.80

Baileys 6.80

Crème de menthe 6.50

Cazcabel Coffee Tequila 8

Ask your server for a full list of cocktails and spirits