

# Wine Kitchen Hearth Steak

## *The Sweet Finish*

**Flourless Chocolate Cake** / dark chocolate ganache / hibiscus crystals /  
crème chantilly / chocolate syrup / sea salt ⑥ 9

**Apple Cider Waffle** / bavarian cream / sorghum caramel /  
crème chantilly / roasted apples 9

**Raspberry Panna Cotta** / coconut-basil crème anglaise / toasted meringues  
/ almonds / micro sorrel ⑥ 9

**Affogato** / choice of vanilla or chocolate ice cream covered  
with Lone Oak Coffee 6

**Dessert Tasting** / samples of the chocolate cake,  
apple cider waffle, and panna cotta 18

**Chocolate & Dessert Wine Flight** / three hand-made  
chocolates from The Perfect Truffle (Frederick, Md.) /  
Late Bottle Vintage Port / Ten Year White Port 18

## *The After Dinner Drinks*

Irish Coffee, Jameson / maple syrup whipped cream /  
brown sugar / Lone Oak coffee 12

Poças, Vintage Tawny Port, , Colheita 1967  
(Porto, Portugal) *Glass 35 Taste 24*

Butler Nephew & Co., 10 Year White Port  
(Porto, Portugal) *Bottle 51 Glass 11 Taste 8*

Quinta do Crasto, Late Bottle Vintage Port, 2010  
(Porto, Portugal) *Bottle 48 Glass 10.50 Taste 7.25*

House-made Limoncello,  
(Purcellville, VA) – 10