

# DESSERT

<b>YIAOURTI-MELI</b>		\$19
<i>Local, natural Greek yogurt served with thyme-honey and walnuts</i>		
<b>BAKLAVA</b>		\$18
<i>Traditional Greek pastry with pistachios, almonds, walnuts, and honey walnut ice cream</i>		
<b>BAKLAVA CHEESECAKE</b>		\$18
<i>Crispy phyllo envelops traditional cheesecake filling, topped with pistachios</i>		
<b>GALAKTOBOUREKO</b>		\$18
<i>Semolina custard wrapped in crispy phyllo</i>		
<b>CHOCOLATE SIN</b>		\$19
<i>The famous Milos dessert from Athens</i>		
<b>DAILY SELECTION OF ICE CREAM</b>		\$14
<b>SEASON'S PERFECT FRUIT PLATE</b>	Small	\$16
	Large	\$26

# DESSERT WINES

2017 Muscat de Rio Patras, Parparoussis, Achaia (500ml)	\$115
2015 Late Harvest Malagousia, Gerovassiliou, Epanomi (500ml)	\$130
2017 Semillon, Ktima Biblia Chora, Pangeon (500ml)	\$17/\$140
2004 Mavrodaphne de Patras, Parparoussis, Achaia (500ml)	\$19/\$145
2001 Mandilaria, Liastos, Venetsanos, Santorini (375ml)	\$180
2016 Vin Santo, Venetsanos, Santorini (375ml)	\$205
2013 Chateau d'Yquem, Sauternes, Bordeaux, Fr.(375ml)	\$895