

Desserts

CRÈME BRÛLÉE 9

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CLASSIC CHEESECAKE 9

COMPRESSED STRAWBERRIES, RASPBERRY SAUCE,
LEMON GRAHAM CRACKER CRUMBLE

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WARM VALRHONA CHOCOLATE GOURMANDISE 10

VANILLA COOKIE BUTTER GELATO,
SALTED COOKIE CRUMBLE

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RASPBERRY & BEET RIPPLE 9

MERINGUE, RASPBERRY GLAZED BEETS,
RASPBERRY RIPPLE VANILLA GELATO

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TIRAMISU DECONSTRUCTED 9

ESPRESSO & KAHLUA SOAKED LADY FINGERS,
CREAMY AMARETTO MASCARPONE, ALMOND BRITTLE

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ARTISANAL CHEESE BOARD 24

MARCONA ALMONDS, GRILLED BAGUETTE,
HONEYCOMB, FIG JAM

RECOMMENDED WINE: SANDEMAN RUBY PORT 8

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GELATO 8

VANILLA • BELGIAN DARK CHOCOLATE •
MINT CHOCOLATE CHIP

SORBET 8

BLOOD ORANGE

LIQUID DESSERTS

HARRY'S IRISH COFFEE 9

JAMESON WHISKEY, CINNAMON SIMPLE SYRUP,
HEAVY CREAM

ESPRESSO MARTINI 11

ESPRESSO, ABSOLUT VANILLA,
COFFEE LIQUEUR

PASTRY CHEF: ABY ABRAHAM

6.23.22

Coffee & Hot Tea

La Colombe Corsica	4
La Colombe Monte Carlo Decaf	4
Espresso	4
Cappuccino	5
Mighty Leaf Hot Tea Selection	3
Breakfast Americana, Organic Earl Gray, Green Tea Tropical, Chamomile Citrus, Mint Melange, African Nectar, Green Dragon	

Ports & Dessert Wines

price reflects a 3 ounce pour

Sandeman Ruby Port	8
Fonseca 10 Year Tawny Port	11
Grahams 20 Year Tawny Port	17
Campbells Rutherglen Tokay	9.5
Heinz Eifel Beerenauslese '16	9.5
Château Roumieu Sauternes '17	11
Lustau Pedro Ximénez Sherry	10

Cognacs

price reflects a snifter (2oz) pour

Hennessey VS	11
Courvoisier VSOP	10.5
Remy Martin VSOP	11
Remy Martin XO	34
Grand Marnier	9.5
Larressingle Armagnac VSOP	13