

Desserts

CRÈME BRÛLÉE 10

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CLASSIC CHEESECAKE 10

LEMON CRUMBLE, CRANBERRY COMPOTE

•

WHITE CHOCOLATE BREAD PUDDING 12

MIXED BERRY COMPOTE,
BOURBON VANILLA SAUCE

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WARM VALRHONA CHOCOLATE GOURMANDISE 11

COOKIE BUTTER GELATO,
SALTED COOKIE CRUMBLE

•

APPLE CUSHION 12

TATIN STYLE APPLE, PHYLLO PASTRY,
BRANDY SAUCE, CINNAMON ICE CREAM

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BANANA TRES LECHE 10

VANILLA CAKE, BANANA CREAM, DULCE DE LECHE,
WHIPPED GANACHE

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GELATO 8

VANILLA • BELGIAN DARK CHOCOLATE •
HAZELNUT CHOCOLATE CRUNCH

SORBET 8

BLOOD ORANGE

ARTISANAL CHEESE BOARD 24

MARCONA ALMONDS, GRILLED BAGUETTE,
HONEYCOMB, FIG JAM

RECOMMENDED WINE: SANDEMAN RUBY PORT 8

LIQUID DESSERTS

HARRY'S IRISH COFFEE 9

JAMESON, CINNAMON SIMPLE SYRUP,
HEAVY CREAM

ESPRESSO MARTINI 11

ESPRESSO, ABSOLUT VANILLA,
COFFEE LIQUEUR

PASTRY CHEF: ABY ABRAHAM

1/10/23

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