



## DESSERT

### CARROT CAKE 14

carrot coconut custard, ginger caramel, cream cheese meringue buttercream  
*contains walnuts & coconut*

### CHRYSANTHEMUM CRÈME BRÛLÉE 10 GF

creamy custard infused with chrysanthemum, caramelized sugar topping  
*for dine in only*

### CHOCOLATE MIRROR CAKE 13 GF

chocolate joconde cake, hazelnut & almond praline, salted caramel, chocolate ganache glaze,  
crème anglaise, blackberry coulis

### KEY LIME PIE 12

toasted meringue, berry coulis

### NEW YORK CHEESECAKE 12

seasonal compote

### CHEF'S SELECTION OF GELATOS & SORBETS 9 GF

## DESSERT WINE & PORT

Eroica Late Harvest Riesling, Colombia Valley WA  
Cadet de Lehoul, Sauternes, France  
Graham, 10Y Tawny  
Cockburn, Fine Ruby  
Presidential, 40Y Vintage Port

### 3OZ POURS

10  
19  
14  
9  
35

Chateau D'Yquem, 2016, Sauternes, Bordeaux, France

### HALF BOTTLE

350

### LIQUEURS

Disaronno Amaretto 12  
Drambuie 15  
Five Farms Irish Cream 13  
Frangelico 14  
Gran Marnier 15  
Kahlúa 12  
Licor 43 12  
Mozart Chocolate 12  
Borghetti 14  
Sambuca 10

### COGNAC & BRANDY

Courvoisier VSOP 12  
Courvoisier XO 42  
Remy Martin VSOP 16  
Remy Martin XO 35  
Calvados, Christian Drouin 12  
Remy Martin Louis XIII  
½ oz 160 | 1 oz 300

### APERTIFS & DIGESTIFS

Amaro Averna 14  
Amaro Montenegro 14  
Amaro Nonino 16  
Aperol 12  
B&B 12  
Campari 15  
Fernet Branca 15  
Green Chartreuse 22  
Limoncello 12

An additional 3% will be charged to help offset processing costs if a credit card is used for payment.  
This amount is not more than what we pay in fees. We do not surcharge debit cards.