

The **BRESLIN**
BAR & DINING ROOM

EVENING PUDDINGS

RUSTIC PUMPKIN & APPLE TART

SPICED PUMPKIN BUTTER & CINNAMON CREAM

12

CHOCOLATE BRIOCHE BREAD PUDDING

CHOCOLATE MOUSSE & SPICED ANGLAISE

12

LEMON MOUSSE

OLIVE OIL CAKE, CITRUS SALAD & POLENTA CRISP

12

APPLE & CREME FRAICHE PANNA COTTA

TOASTED HAZELNUTS & APPLE CIDER CHIFFON

12

COOKIES & SWEETS

DAILY SELECTION

9

HOUSE MADE ICE CREAM OR SORBET

SEASONAL ASSORTMENT

4

The **BRESLIN**
BAR & DINING ROOM

DESSERT TIPPLE

MOSCATO D'ASTI 12/25

VIETTI, CASCINETTA, ITALY 2017 375ML

SAUTERNES 14/55

SABLETTES, BARSAC, FRANCE 2015 375ML

TAWNY PORT 11/94

NIEPOORT, COLHEITA, DOURO, PT 2007 750ML

MADEIRA MALVASIA 14/135

BARBEITO, NEW YORK MALMSEY, SP NV 750ML

MOSCATEL SHERRY 8/32

CÉSAR FLORIDO, ESPECIAL, JEREZ, SP 375ML

CREAM SHERRY 7/56

VALDESPINO, ISABELA, JEREZ, SP 750ML

COFFEE, TEA & CHOCOLATE

STUMPTOWN

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

MOCHA 6

DRIP COFFEE 4

HOT TEA 6