

## Desserts

### **OAK CHOCOLATE CAKE / 18**

República del Cacao caramelized milk chocolate ganache, cacao nib crumble, salted caramel ice cream

### **STICKY TOFFEE PUDDING CAKE / 14**

bourbon butterscotch, brown sugar ice cream, grilled persimmon, fig conserve

### **PEANUT BUTTER PIE / 16**

toasted marshmallow fluff, cinnamon feuilletine crunch, banana chip

### **LEMON SNOWBALL CAKE / 16**

lemon pound cake, lemon curd, cream cheese icing, coconut, meringue kisses, sugared rosemary, blood orange curd

### **BAKED ALASKA / 20**

foie gras mousse, cranberry orange jelly, white chocolate ice cream, almond cake, vanilla meringue, cranberry orange coulis, almond streusel

### **TRIO OF HOUSEMADE ICE CREAMS & SORBETS 5 / 14**

chef's rotating selection

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## DESSERT COCKTAILS

### **X MARKS THE SPOT / 18**

rum, sherry, dry curacao, honey, bitters, egg

### **ESPRESSO MARTINI AFFOGATO / 18**

vanilla-infused vodka, coffee liqueur, cold brew  
poured over a scoop of vanilla ice cream

### **ESPRESSO MARTINI / 15**

vanilla-infused vodka, coffee liqueur, cold brew

### **ZERO-PROOF**

### **ESPRESSO MARTINI / 12**

n/a rum, coffee syrup, cold brew

EXECUTIVE PASTRY CHEF, HELENA LARSON

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### **ZERO-PROOF**

### **ESPRESSO MARTINI / 12**

n/a rum, coffee syrup, cold brew

EXECUTIVE PASTRY CHEF, HELENA LARSON

## WINES

<b>GRAHAM'S 10 YEAR</b> Tawny Port	12
<b>GRAHAM'S 20 YEAR</b> Tawny Port	16
<b>GRAHAM'S 30 YEAR</b> Tawny Port	38
<b>HARTLEY &amp; GIBSON OLOROSO</b> Sherry	8
<b>HARTLEY &amp; GIBSON PEDRO XIMENEZ</b> Sherry	11
<b>CHATEAU LARIBOTTE SAUTERNES</b>	10
<b>INNISKILLIN VIDAL ICEWINE</b>	22

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## SPIRITS

<b>GREEN CHARTREUSE</b>	27
<b>YELLOW CHARTREUSE</b>	27
<b>GRAND MARNIER</b>	18
<b>FERNET BRANCA</b>	18
<b>AVERNA</b>	20
<b>CYNAR</b>	15
<b>MONTENEGRO AMARO</b>	18
<b>AMARO NONINO</b>	26
<b>HOMEMADE COFFEE LIQUEUR</b>	15
<b>BUFFALO TRACE BOURBON CREAM</b>	15
<b>BAILEYS IRISH CREAM</b>	15
<b>BAILEYS CHOCOLATE</b>	15
<b>SAMBUCA</b>	15

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<b>HARTLEY &amp; GIBSON PEDRO XIMENEZ</b> Sherry	11
<b>FERNANDO DE CASTILLA</b> Classic Manzanilla	14
<b>CHATEAU LARIBOTTE SAUTERNES</b>	10
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*Holiday Dessert Special*

**COOKIE BUTTER CHEESECAKE**

**16**

spiced chantilly,  
pistachio cherry crumble, coral tuile



EXECUTIVE PASTRY CHEF, HELENA LARSON

*Holiday Dessert Special*

**COOKIE BUTTER CHEESECAKE**

**16**

spiced chantilly,  
pistachio cherry crumble, coral tuile



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