

## Desserts

### OAK CHOCOLATE CAKE / 18

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

### BLUEBERRY LIME PAVLOVA / 15

blueberry mousse, meringue shards, basil,  
buttermilk cremeux, lime pearls

### PEANUT BUTTER PIE / 16

toasted marshmallow fluff,  
cinnamon feuilletine crunch, banana chip

### PEACH & CORN CLAFOUTIS / 14

sweet corn chantilly, brûléed peach,  
sorghum caramel corn

### BAKED ALASKA / 20

foie gras mousse, lime coconut jelly,  
white chocolate ice cream, almond cake,  
vanilla meringue, passion fruit coulis,  
almond streusel

### TRIO OF HOUSEMADE

### ICE CREAMS & SORBETS 5 / 14

chef's rotating selection

## DESSERT COCKTAILS

### LAST CALL ELIXIR / 18

rittenhouse rye, montenegro amaro,  
green chartreuse, orange bitters

### MIDNIGHT SUNRISE / 15

lunazul blanco, cold brew,  
orange liqueur cream, caramel

### ESPRESSO MARTINI / 15

vanilla-infused tito's vodka, demerara,  
home-made coffee liqueur, espresso

### ZERO-PROOF

### ESPRESSO MARTINI / 12

n/a coffee liqueur, espresso, demerara

EXECUTIVE PASTRY CHEF, HELENA LARSON

## WINES

GRAHAM'S 10 YEAR 12  
Tawny Port

GRAHAM'S 20 YEAR 16  
Tawny Port

GRAHAM'S 30 YEAR 38  
Tawny Port

HARTLEY & GIBSON OLOROSO 8  
Sherry

HARTLEY & GIBSON PEDRO XIMENEZ 11  
Sherry

FERNANDO DE CASTILLA 14  
Classic Manzanilla

CHATEAU LARIBOTTE SAUTERNES 10

INNISKILLIN VIDAL ICEWINE 22

## SPIRITS

GREEN CHARTREUSE 25

YELLOW CHARTREUSE 25

GRAND MARNIER 16

FERNET BRANCA 14

AVERNA 18

CYNAR 12

MONTENEGRO AMARO 15

AMARO NONINO 21

LO-FI GENTIAN AMARO 14

HOMEMADE COFFEE LIQUEUR 11

BUFFALO TRACE BOURBON CREAM 10

BAILEYS IRISH CREAM 11

BAILEYS CHOCOLATE 11

SAMBUCA 12

