

Desserts

OAK CHOCOLATE CAKE / 17

República del Cacao caramelized
milk chocolate ganache & cacao nib crumble,
salted caramel gelato

BLUEBERRY MANGO

PANNA COTTA / 14

blueberry mango compote, mango ribbons,
raspberry white chocolate soil,
dehydrated blueberries

PEANUT BUTTER PIE / 16

toasted marshmallow fluff,
cinnamon feuilletine crunch, banana chip

LEMON COCONUT

CHEESECAKE / 16

oat coconut crust, blueberry lime coulis,
candied lime wheels, coconut lace cookie

BAKED ALASKA / 20

foie gras mousse, ginger peach jelly,
white chocolate ice cream, almond cake,
vanilla meringue, ginger peach coulis,
almond streusel

TRIO OF HOUSEMADE

ICE CREAMS & SORBETS 5 / 14

chef's rotating selection

DESSERT COCKTAILS

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

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 27

YELLOW CHARTREUSE 27

GRAND MARNIER 18

FERNET BRANCA 18

AVERNA 20

CYNAR 15

MONTENEGRO AMARO 18

AMARO NONINO 26

HOMEMADE COFFEE LIQUEUR 15

BUFFALO TRACE BOURBON CREAM 15

BAILEYS IRISH CREAM 15

BAILEYS CHOCOLATE 15

SAMBUCA 15

