

# Desserts

## OAK CHOCOLATE CAKE / 18

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

## STRAWBERRY RHUBARB PANNA COTTA / 16

white chocolate panna cotta, dehydrated strawberries, candied rhubarb ribbons, strawberry rhubarb compote, strawberry white chocolate crumble

## PEANUT BUTTER PIE / 16

toasted marshmallow fluff, cinnamon feuilletine crunch, banana chip

## LEMON SNOWBALL CAKE / 16

lemon cake, lemon cream, cream cheese icing, coconut, orange blossom meringue kisses, sugared violets, blood orange curd

## BAKED ALASKA / 20

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

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

chef's rotating selection

## 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

## WINES

GRAHAM'S 10 YEAR Tawny Port	12
GRAHAM'S 20 YEAR Tawny Port	16
GRAHAM'S 30 YEAR Tawny Port	38
HARTLEY & GIBSON OLOROSO Sherry	8
HARTLEY & GIBSON PEDRO XIMENEZ Sherry	11
FERNANDO DE CASTILLA Classic Manzanilla	14
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

