

DESSERT WINES

WHITE *by the glass*

Michelle Chiarlo "Nivole" Moscato 2021, Italy	12
Jackson Triggs Vidal Icewine 2019, Canada	16
Prince De Saint-Aubin Sauternes 2015, France	14
Judge Palmer "The Gavel", Madeira, Sonoma, CA	15

RED *by the glass*

Warre's, Otima 10 Year Tawny Port, Portugal	12
Warre's, Otima 20 Year Tawny Port, Portugal	19
Warre's, Late Bottled Vintage Port 2010, Portugal	10
Fonseca Organic Reserve Port, Portugal	11
Miles, Colheita Tinta Negra, 2008 Madeira, Portugal	15
Rockpile "Independence" Port, 2019, Sonoma, CA	12

GRAPPAS & DIGESTIFS

Grappa Candolini, Italy	12	Grappa Sassicaia, Italy	35
Amaro Nepeta, Italy	14	Amaro Nonino, Italy	12
Faretti Biscotti, Italy	10	Amaro Averna, Italy	11

COFFEE

Offshore Coffee Co. Artisan Coffee 4
single origin Peru Amazonas, notes of chocolate,
plum, pecan

Espresso	5	Double Espresso	8
Cappuccino	5.5	Latte	6

SMITH TEAS 5

Lord Bergamot | superior to earl grey, tea's from assam valley in India, scented with bergamot

British Brunch | full bodied malty assam with succulent Ceylon dimbula and a touch of smoky Chinese keemun

Spring Greens | mao feng tea from central Zhejiang Provence, slightly sweet, vegetal aroma

Naturally Decaffeinated

Peppermint Leaves | peppermint from the pacific northwest, notes of chocolate, refreshing finish

Big Hibiscus | luscious red hibiscus flowers, sarsaparilla, ginger root, rose petals & elderflowers

Meadow | chamomile flowers with hyssop, rooibos red tea, linden flowers & rose petals



EMBER - EAGLE

DESSERTS 17.

CHOCOLATE BANANA TRIFLE

(gluten free)

chocolate pot de crème, banana pudding, fresh banana, flourless chocolate cake, caramel, whipped cream, chocolate pearls, brownie tuile

PEAR & ALMOND TART

vanilla shortbread crust, vanilla crème anglaise, frangipane & pomegranate poached pear, pomegranate-pear gelato

WARM APPLE STRUDEL

phyllo dough, apples, dried currants, caramel sauce, vanilla gelato

STICKY TOFFEE PUDDING

served warm, toffee sauce
vanilla gelato, ginger tuile

CHOCOLATE PEAR

dark chocolate mousse dome, dark chocolate cake
white wine poached pear

AFFOGATO

choice of gelato flavor, espresso, whipped cream
biscotti du jour

ARTISANAL CHEESE PLATE 21.

chef selections of 4 assorted cheeses, fruit,
honeycomb, nuts, fig jam
warm potato scallion focaccia

GELATO & SORBET 12.

GELATO

vanilla bean | milk chocolate |
cinnamon | maple | pomegranate-pear

SORBET

mango | berry | lychee

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EXECUTIVE PASTRY CHEF MICHAEL LANTRY

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A&A

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