

DESSERT WINES

WHITE *by the glass*

Michelle Chiarlo "Nivole" Moscato 2021, Italy	12
Jackson Triggs Vidal Icewine 2019, Canada	16
Chateau Haut Mayne Sauternes 2023, France	14

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
Roger amaro, Italy	13	Amaro Importante, Italy	13

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.

TIRAMISU CROFFLE

warm waffle croissant, tiramisu mousse,
espresso sauce, espresso chip gelato

STRAWBERRY RHUBARB PAVLOVA

vanilla meringue shell, strawberry cremeux, whipped
cream, strawberries & poached rhubarb

FAI UNA PAUSA

pretzel shortbread, peanut butter mousse, milk
chocolate mousse, caramel & candied peanuts

CHOCOLATE BUTTER CAKE

served warm, chocolate fudge sauce,
cherry buttermilk gelato

KEY LIME CHEESECAKE NAPOLEON

graham cracker phyllo,
kaffir white chocolate cremeux, biscotti crême anglaise,
dehydrated lemon meringue

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 |
cherry buttermilk | espresso chip |
mint chocolate chip

SORBET

mango | berry | lychee

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EXECUTIVE PASTRY CHEF MICHAEL LANTRY

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