

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

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

Grappa Candolini, Italy 12 Grappa Sassicaia,

Italy 35 "Independence" Port, 2019, Sonoma, CA

Amaro Nepeta, Italy 14 Amaro Nonino, Italy
12

Faretti Biscotti, Italy 10 Amaro Averna, Italy

11 **COFFE**
Roger amaro, Italy 13 Amaro Importante,
Italy 4 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, cappuccino 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 vanilla gelato

KEY LIME CHEESECAKE NAPOLEON

graham cracker phyllo,
kaffir white chocolate cremeux, biscoff crème
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 vanilla | cappuccino |
mint chocolate chip

SORBET

mango | berry | lychee

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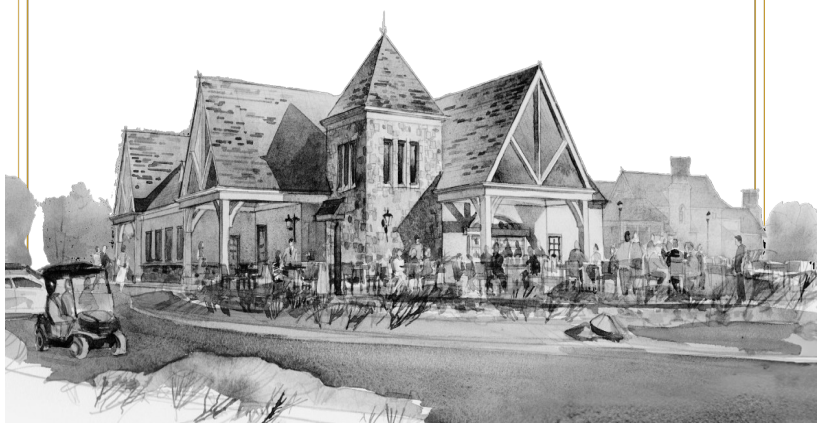
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