

DESSERT

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Baked Apple Cobbler | almond cake, poached apples, cinnamon crumble, vanilla ice-cream 11

Chocolate Terrine | espresso, raspberry, cocoa nib tuile 11

White Chocolate Mousse Bon Vivant | lemon cake, raspberry coulis 11

Strawberry Tart | diplomat cream, orange genoise, strawberry gelle 12

Dessert Trio | creme brulee, raspberry panna cotta, chocolate mousse 12

Dessert Cocktails

Classic Espresso Martini | Ketel One Vodka, sugar, fresh brewed espresso

Nutty By Nature | Licor 43, fresh brewed espresso, matcha milk, crushed pistachio rim

Illy Carajillo | Licor 43, fresh brewed espresso, cinnamon

Pretty in Pink | Creme de Noyaux, White Creme de Cocoa, heavy cream, nutmeg

Ports & Stickies

By-the-Glass

Meuzard, Ratafia de Bourgogne | NV | Bourgogne, France 13

Far Niente, Dolce | 2018 | California 30

El Maestro Sierra, 15 años, Oloroso Sherry | NV | Spain 14

El Maestro Sierra, 12 años, Amontillado Sherry | NV | Spain 10

Warre's, Otima, Tawny Porto | 20yr | Portugal 14

By-the-Bottle

d'Yquem | 1990 | Sauternes, France 800

d'Yquem | 1976 | Sauternes, France 950

Heinz Eifel, Eiswein | 2018 | Rheinhessen, Germany 79 (demi)

Suduiraut | 1982 | Sauternes, France 325

Lafaurie Peyraguey | 1988 | Sauternes, France 220

Succulent
FINE DINING

Please refrain from any form of smoking on our restaurant property. No outside decor allowed. Gratuity of 20% is added to parties of 6+. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illnesses.