

DESSERTS

REINE DE SABA 12

a classic french chocolate almond cake with chocolate ganache, strawberry, freeze dried raspberry and peanut brittle

GREEK YOGURT CHEESECAKE 12

no bake cheesecake with macerated blueberries, vanilla lemon ganache, and feuilletine pistachio crumb

RED VELVET CAKE 12

red velvet cake with cream cheese frosting

BANANA RUM NAPOLEON single 10 double 14

crispy housemade phyllo layers, almonds, pecans, banana-rum pastry cream, fresh bananas

VANILLA BEAN CRÈME BRÛLÉE 10

chilled vanilla bean custard, caramelized sugar crust

SORBET 8

with seasonal fruit

DESSERT COCKTAILS

NARANJA NOCTURNA 16

Bright Valencia orange meets rich espresso and Licor 43, poured over orange sherbet for a refreshing yet indulgent take on the classic Carajillo.

DOLCE NOTTE 15

Vanilla-kissed vodka, espresso, and creamy affogato decadence
—Italy's favorite dessert reimaged as a dessert martini.

THE MILLIONAIRE (HOT) 14 AS A MARTINI (COLD) 16

Fresh coffee, Triple Chocolate Liquor, Kahlua
Substitute Chambord for Kahlua for a berry twist

DESSERT WINES

Ratafia Chamenois	13	Warres 10 year Tawny Port	10
Broadbent Malmsey Madeira	12	Grahams 20 year Tawny Port	20
Samos Vin Doux	12	South African Straw Wine	15

DIGESTIVO BRANDY

Chartreuse	20	B&B	12
Hennessy VSOP Privilege	21	Courvoisier VS	13
Hennessy XO	68	Cynar	15
Ouzo	11	Fernet Branca	13
Remy Martin VSOP	19	Grand Marnier	14
Remy Martin XO	62	Grappa di Barbera	13
Sambuca	10	Limoncello	10

parizäde