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

CARAMELIZED APPLE MILLE-FEUILLE 13
Layers of crisp puff pastry, crème pâtissière, and caramelized apples, topped with vanilla Chantilly cream and crisp apple skin

CHOCOLATE RASPBERRY TART - 14
Rich chocolate ganache and raspberry curd in chocolate tart shell, topped with white chocolate cream and white chocolate shards.

BANANA RUM NAPOLEON single 10 double 14
Crispy housemade phyllo layers, almonds, pecans, banana-rum pastry cream, fresh bananas

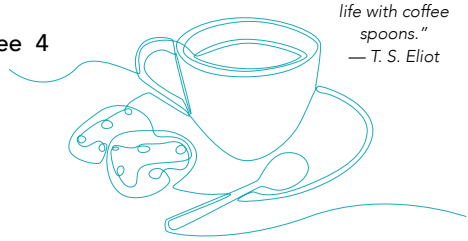
VANILLA BEAN CRÈME BRÛLÉE 10
Chilled vanilla bean custard, caramelized sugar crust

SORBET 8
with seasonal fruit

"I have measured out my life with coffee spoons."
— T. S. Eliot

COFFEE SERVICE

Joe Van Gogh Brewed Coffee 4
Espresso 6/8
Cappucino 8
Latte 8
Affogato 9



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 style decadence
—Italy's favorite dessert reimagined 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

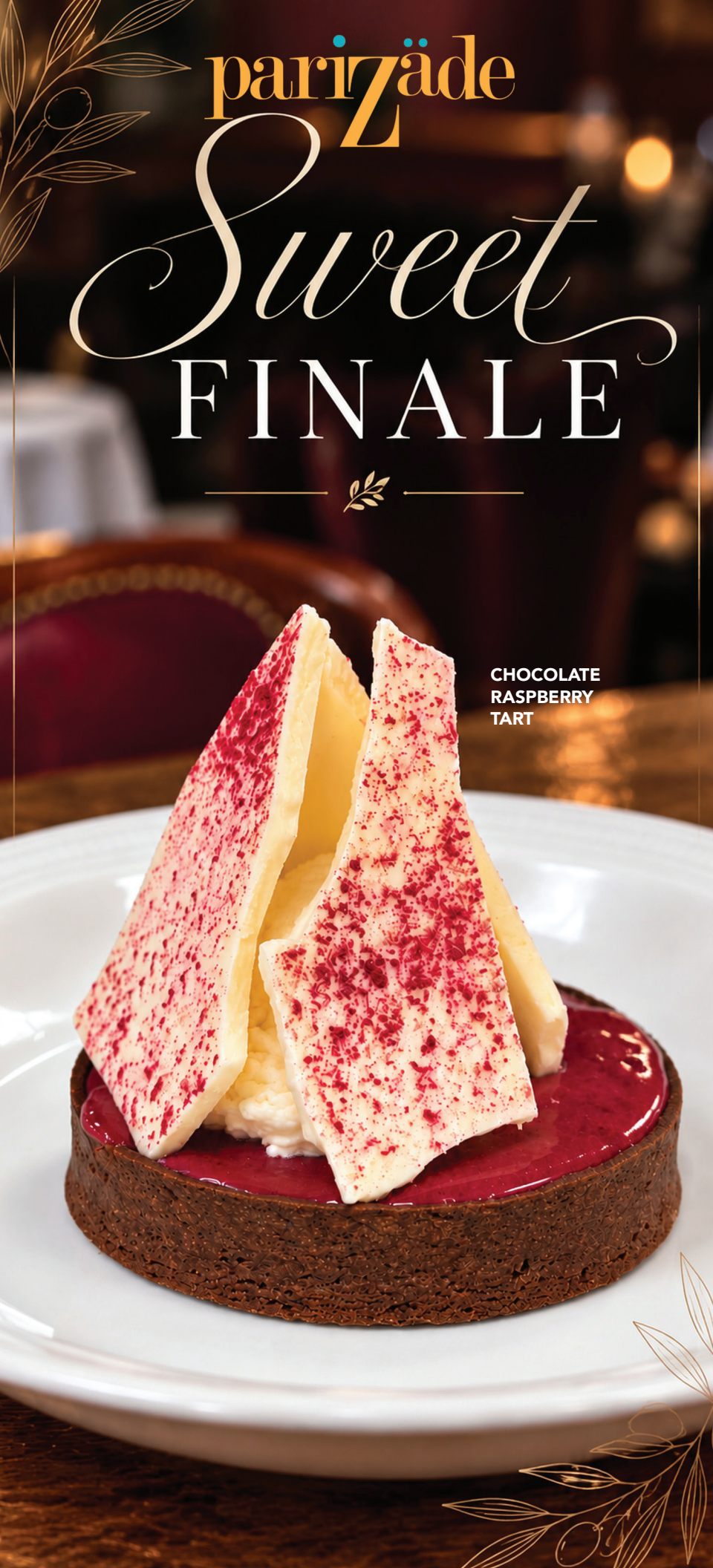
Chartreuse	20	B&B	12
Hennessy VSOP Privilege	21	Courvoisier VS	13
Hennessy XO	68	Cynar	15
Ouzo	11	Fernet Branca	13
Remy Martin VSOP	19	Grand Marnier	14
Remy Martin XO	62	Grappa di Barbera	13
Sambuca	10	Limoncello	10

parizäde

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Sweet FINALE



CHOCOLATE RASPBERRY TART