

DESSERT

TOWER OF WARM BEIGNETS & DIPPING CUSTARDS 26

The Macallan 12yr Butterscotch Pudding
Crème Brûlée with Fresh Raspberries
Milk Chocolate Pot De Crème

MICHAEL MINA'S BANANA TARTE TATIN 18

Seared French Toast
Preserved Citrus Caramel
Macadamia Nut Ice Cream

BASQUE BRULÉED CHEESECAKE 17

Roasted Harry's Strawberries, Turbinado Crunch

DEVIL'S FOOD "PB" DARK CHOCOLATE LAYER CAKE 17

Peanut Butter Ganache, Vanilla Ice Cream

CENTRAL PARK SOUTH SHAVED ICE 16

Mango Citrus Granita, Coconut Espuma
Sweetened Condensed Milk

BOURBON FLAMBÉED VALRHONA CHOCOLATE FONDUE

22 PER PERSON, minimum 2 guests

Candy Bar Bonbons

Cookie Dough, Peanut Butter Ganache
Coconut Almond Crumble

Market Fruit of the Season

"Harry's Berries" Fresh Strawberries
Longford Vanilla Bean Ice Cream

Petit Pastries

Red Velvet Bundt, Cinnamon Spiced Churros
Vanilla Bean Cheesecake

AFTER DINNER BEVERAGES

BOURBON

2 oz

Angel's Envy	24
Widow Jane 10yr Decadence 2020 Batch #3	30
Bomberger Declaration 2025	45
Rare Character Commander's Club	50

SCOTCH

1 oz | 2 oz

Balvenie 50	4,500 9,000
Dalmore 25 yr	170 340
The Macallan Time:Space Mastery	200 400
The Macallan Edition 1	325 650
The Macallan 25 yr	475 950

COGNAC

Hennessy Paradis	100 200
Hennessy Richard	250 500
Hennessy XO	90 180
Remy Martin Louis XIII	230 560
Remy Martin VSOP	25 50

DESSERT WINE

Moscato, G. D. Vajra, Mostaco d'Asti, Piedmont, Italy 2025	16
Tokaji, Royal Tokaji Wine Co., 5 Puttonyos, Tokaj, Hungary 2018	24
Sauternes, Suduiraut, Sauternes, Bordeaux, France 2011	49
Port, Ramos Pinto, 30 Year Tawny, Douro, Portugal	39
Boal, D'Oliveiras, Madeira, Portugal 1977	120

* Our coffee and tea are sourced from producers committed to responsible and sustainable practices.