



DESSERT

Cotton Candy Baked Alaska \$18

strawberry-vanilla semifreddo, devil's food cake, roasted strawberries

Red Velvet Cake \$16

cream cheese mousse, fresh raspberries

Toasted Coconut Tart \$16

coconut custard, toasted coconut, mango sorbet

GF Warm Flourless Dark Chocolate Cake* \$16

hazelnut ice cream, nib streusel, chocolate sauce

S'mores \$16

dark chocolate mousse, graham biscuit,
toasted vanilla marshmallow, chocolate crumb

Ice Cream & Sorbet \$12

Seasonal Fruit \$16

Philippe Chow 11 Layer Birthday Cake \$125

dark chocolate pound cake, milk chocolate creme filling,
swiss meringue and butter cream frosting and
decorative chocolate glaze
Sparkler on top

1 Tier. 8 inches high. 6 inches round
Serves 10-12 guests

*Contains nuts (GF) Gluten-free (V) Vegan 20% gratuity will be added to groups of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



AFTER DINNER DRINKS

COGNAC

Hennessy V.S.O.P Privilège \$44

Hardy Noces D'Or Grande Champagne \$38

Remy Martin XO \$65

Hennessy XO \$65

Louis XIII Cognac Remy Martin \$370 per ounce

Martell Cognac XO \$65 per ounce

Martell L'Or De Jean \$610 per ounce

GRAPPA

Il Merlot di Nonino \$21

Il Moscato Di Nonino \$21

in barriques lo Chardonnay \$21

PORT

Warre's LBV \$21

Warre's Warrior, Finest Reserve \$21

Warre's Otima 10 Year Tawny \$23

Taylor Fladgate 20 Year Tawny \$27

Taylor Fladgate 30 Year Tawny \$36

Taylor Fladgate 40 Year Tawny \$39

Vintage 1982 Port Adriano Ramos-Pinto \$28

SPARKLING

Ballatore Moscato Rose' NV Modesto, CA \$19