



## 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

\*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