

# DESSERT

15.<sup>99</sup>

## **BRÛLÉÉD FRENCH TOAST**

vanilla custard,  
cinnamon brown sugar gelato

## **DARK CHOCOLATE TART**

salted caramel,  
hazelnut crumble,  
whipped crème fraîche

## **WARM APPLE BREAD PUDDING**

cider toffee caramel,  
vanilla gelato GF

## **BANANA CREAM PIE**

caramelized banana, vanilla wafer,  
banana chip

*An 18% gratuity will be included for parties of 6 or more  
in your final bill.*

*A 3.95% surcharge will be added to each check in order to  
support the rising operating costs affecting the restaurant  
industry. We do this in lieu of increased menu prices.  
Management will remove this charge upon request.*

# After Dinner DRINKS

## LAVENDER ESPRESSO

vanilla vodka, lavender, kahlua, espresso

17.<sup>99</sup>

## LIQUEUR DE CAFÉ

### THE TWIST

double espresso, licor 43, orange twist 13.<sup>99</sup>

### CHOCOLAT BLANC

white chocolate liqueur,  
grand marnier, coffee 13.<sup>99</sup>

## DESSERT WINE

Château Laribotte Sauternes 2022..... 23.<sup>99</sup>

Chateau d'Orignac Pineau des Charentes ..... 15.<sup>99</sup>

Taylor Fladgate Tawny 10 Year Port ..... 17.<sup>99</sup>

## DESSERT SPIRITS

Chartreuse Green VEP ..... 50.<sup>99</sup>

Chartreuse Yellow VEP ..... 52.<sup>99</sup>

Boulard Rye Cask Calvados ..... 25.<sup>99</sup>

G.E. Massenez Poire Williams Eau de Vie..... 30.<sup>99</sup>

Fernet Branca Amaro ..... 14.<sup>99</sup>

Grand Marnier Cordon Rouge ..... 15.<sup>99</sup>