

DESSERT | 14

PISTACHIO & HONEY

Honey Cream, Pistachio Choux, Red Wine Reduction,
Crème Fraiche Ice Cream

CHESTNUT & VANILLA

Crème Fraiche Mousse, Chestnut Cake, Chestnut
Cream, Sherry Ice Cream

GRAPE & HAZELNUT

Crème Brulee, Hazelnut Powder, Sponge Candy, Grape
Sorbet

POMEGRANATE & GINGERBREAD

Persimmon Compote, Gingerbread Cake, Caramelized
White Chocolate, Pomegranate Sherbet

CHOCOLATE & BEETS

Dark Chocolate Tube, Beet Cake, Milk Chocolate Cream,
Beet Sherbet

CHEESE COURSE | 12

TETE DE MOINE

Anise Pizzelle, Stone Ground Mustard,
Roasted Red Pepper Jam

DESSERT WINES 3oz

ICE CIDER	Neige, Canada	12
SAUTERNES	La Fleur d'Or, Bordeaux, France	12
TOKAJI	Oremus, Hungary	14
10 YEAR TAWNY PORT	Taylor Fladgate, Portugal	12
FINE TAWNY PORT	Quinto de Portal, Portugal	11
JUNMAI SAKE	Hanahato Koshu Kijoshu, Hiroshima, Japan	16

DIGESTIFS

Averna	7
Cynar	7
Fernet Branca	9
Amaro Lucano	8
Amaro Montenegro	10
Amaro Nonino	10
Ramazotti	7
Amaro Novasalus	8

DARK MATTER COFFEE

THE STEADFAST BLEND 5

A Special Guatemalan and Salvadoran Steadfast Blend.
Showcasing Flavors of Praline, Hazelnut, Plum and Lemon

UNICORN BLOOD ESPRESSO ROAST 6

Dark Matters Take on Northern Italian Espresso. A Unique Blend of Indian and Guatemalan Beans with Notes of Peanut Butter, Walnuts, and Chocolate

CHOCOLATE CITY COLD BREW 6

Nutty, Fruity, Big Bodied with a Silky Milk Chocolate Presence

ESPRESSO BEVERAGES 6

Add Vanilla, Caramel, or Mocha

RARE TEA CELLARS 6

Canadian Ice Wine Elixir Chamomile
Citron

Wild Elderflower

Italian Green Almondine

Earl Grey

Emperor's Dragon-Well