
SWEETS

flight of two 18 three 27 four 36

FLAWLESS CHOCOLATE MOUSSE fresh berries, whipped cream 10 *gf sugar free*

RHUBARB SEMIFREDDO violet verbena cream,
meyer lemon syrup, rhubarb confit 10 *gf*
far niente 'dolce'

STRAWBERRY WHITE CHOCOLATE CHEESECAKE
macerated strawberries, shortcake crust, balsamic pearls, basil snow 10
michele chiarlo 'nivole' moscato d'asti

OPERA CAKE vanilla almond sponge, raspberry and cassis crémeux,
raspberry ganache, cassis miroir glaze, cocoa nibs, crème fraîche ice cream 10
badia a coltibuono vin santo

APRICOT CRÈME BRÛLÉE pistachio meringue, candied ginger 10 *gf*
robert mondavi moscato d'oro

MILK CHOCOLATE CASHEW MOUSSE BOMBE
salted caramel center, brown butter butterscotch 10
1996 broadbent 'colheita' madeira

WALNUT CAKE caramelized honey cream cheese frosting, citrus 10
taylor fladgate 20yr

CHOCOLATE MOLTEN CAKE espresso cream, vanilla bean ice cream 10
please allow 15 minutes
2004 lbv warre's

WADUKE ICE CREAM & SORBET vanilla shortbread cookie, berries 10

ARTISAN CHEESES dried fruit, apricot-thyme compote, crackers, crostini 16
moët & chandon imperial champagne

COFFEE & TEA

carafe of french press coffee 7 espresso 3.5 rainforest certified coffee 4
cappuccino 5 café latte 5 café mocha 5 freshly steeped pot of tea 4

executive chef Jason Cunningham

19% service charge applies to parties of six or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

PORT & MADEIRA

taylor fladgate '40 yr. tawny' 55
taylor fladgate '20 yr. tawny' 15
taylor fladgate '10 yr. tawny' 12
2011 croft porto 27
2004 lbv warre's 11
nv meyer family cellars 10
1996 broadbent 'colheita' madeira 13

COGNAC & BRANDY

rémy martin louis xiii 375
rémy martin xo 40
hennessy xo 45
courvoisier xo 35
hennessy vsop 13
rémy martin vsop 13
courvoisier vsop 12

COFFEE COCKTAILS

BREW-TIFUL buttershots,
bailey's irish cream, kahlúa, iced coffee,
whipped cream 11

ESPRESS YOURSELF stoli vanil,
frangelico, kahlúa, chilled espresso,
vanilla syrup, chicory pecan bitters 14

PATRÓN OF THE BAR patrón xo,
rumchata, iced coffee, whipped cream,
cinnamon 11

SHERRY

lustau 'san emilio' pedro ximénez 8
east india 'solera' rare cream 7.5
harvey's bristol cream 6
bodegas dios baco oloroso 5.5
lustau 'jarana' light fino 5

DESSERT WINE

	<i>glass</i>	<i>bottle</i>
ROBERT MONDAVI MOSCATO D'ORO napa valley, california 375ml	5	30
MICHELE CHIARLO 'NIVOLE' MOSCATO D'ASTI canelli, italy 375ml	6	36
LA FLEUR D'OR SAUTERNES bordeaux, france 750ml	8	96
BADIA A COLTIBUONO VIN SANTO tuscan, italy 375ml	13	78
FAR NIENTE 'DOLCE' napa valley, california 375ml	18	112
M. CHAPOUTIER BANYULS banyuls, france 500ml		50
ROYAL TOKAJI TOKAJI-ASZÚ '5 PUTTONYOS' mád, hungary 500ml		120