
SWEETS

flight of two 18 three 27 four 36

PEACHES & CREAM almond milk tres leches poundcake, grilled peaches,
toasted almonds, lemon scented chantilly 10 *sugar free v*
massolino moscato d'asti

BLUEBERRY BROWN BUTTER CLAFOUTIS mandarin chiboust, amaretti cookies 10 *v*
badia a coltibuono vin santo

KEY LIME COCONUT CHEESECAKE
macadamia nut crust, key lime coulis, white chocolate macadamia crumble 10 *v*
michele chiaro 'nivole' moscato d'asti

BANANA PUDDING ICE CREAM SUNDAE
caramelized banana, house vanilla wafer, toasted meringue 10 *v*
la fleur d'or sauternes

ICED COFFEE CRÈME BRÛLÉE mini cinnamon doughnuts 10 *v*
taylor fladgate 20 yr. tawny

VIDERI NC CHOCOLATE TORTE
hazelnut dacquoise, milk chocolate mousse, hazelnut crunch,
buttermilk ice cream 10 *gf v*
2004 lbv warre's

WARM BLACKBERRY THYME BRIOCHE BREAD PUDDING
yuzu sauce, vanilla bean ice cream 10 *v*
far niente 'dolce'

CHOCOLATE MOLTEN CAKE
cocoa nib tuille, summer berry jam, strawberry ice cream 10 *v*
please allow 15 minutes
suriol brut nature rosat cava reserva

WADUKE ICE CREAM & SORBET vanilla shortbread cookie, berries 10 *v*

ARTISAN CHEESES dried fruit, apricot-thyme compote, crackers, crostini 16 *v*
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>
MASSOLINO MOSCATO D'ASTI serralunga d'alba, italy 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
INNISKILLIN ICE WINE VIDAL niagra peninsula, canada 375ml		105
ROYAL TOKAJI TOKAJI-ASZÚ '5 PUTTONYOS' mád, hungary 500ml		120