

◆ ————— DESSERT ————— ◆

CLASSIC TIRAMISU

house-made ladyfingers
mascarpone cream
valrhona chocolate shavings
15

CLASSIC CARROT CAKE

cream cheese mousse, candied pecans
butterscotch sauce
(nut-free available on request)
15

GALA APPLE PIE PROFITEROLES

almond crust, whipped greek yogurt,
warm bourbon caramel sauce
15

FLOURLESS CHOCOLATE S'MORES

gluten-free graham cracker
chocolate mousse, marshmallow
15

◆ ————— AFTER DINNER PICK-ME-UP ————— ◆

NOT A GUINNESS

black sesame-infused Smoke Lab vodka
Borghetti coffee liqueur, stout, coffee
17

IRISH COFFEE

espresso, Irish whisky
Bailey's whipped cream
13

FRAPPÉ

classic Greek frappe
9

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

◆ DESSERT WINE ◆

By the Glass

FONSECA RUBY PORT

Porto, Douro, Portugal

8

TAYLOR FLADGATE 20 YR TAWNY PORT

Porto, Douro, Portugal

20

CHÂTEAU SUDUIRAUT, SAUTERNES 1ER CRU

Bordeaux, France 2005

20

ROYAL TOKAJI 5 PUTTONYOS ASZÚ,

Tokaj, Hungary 2017

16

ALVEAR, PEDRO XIMÉNEZ "SOLERA 1927"

Montilla-Moriles, Spain N.V.

12

ICARDI BRACHETTO "SURI VIGIN"

Piedmont, Italy 2021

12

◆ COFFEE & TEA ◆

ESPRESSO

5 / 6

DECAF ESPRESSO

5 / 6

CAPPUCCINO

6

CAFFE LATTE

6

BLUE BOTTLE COLD BREW

8

TEA SELECTION

from Palais des Thés

Earl Grey Queen Blend, Grand Jasmin Imperial

Chamomile Flowers, Mint Leaf

5

Pastry Chef

ERIKA MARTINEZ