

DESSERT

SWEET TOOTH

16

Nutty Delight GF

peanut butter semifreddo, chocolate cake, chocolate cremeux, dulce de leche

Pair with Henriques & Henriques Boak 15 Year

Lemon Lush

olive oil cake, lemon curd, blackberry, white chocolate crème fraiche

Pair with Royal Tokaji 5 Puttonyos

Strawberry Dream

strawberry cheesecake, crème brulee, vanilla chiffon, macerated vanilla strawberries

Pair with Royal Tokaji 5 Puttonyos

Cakespiration 2.0

20

big enough...but too yummy to share

House-Made Gelatos and Sorbets

12

vanilla gelato

Mediterranean mint chocolate chip gelato

rotating seasonal sorbet flavors

DRINK YOUR DESSERT

Royal Tokaji 5 Puttonyos (1oz)

15

tokaj, hungary

Cappellano, Barolo Chinato (1oz)

14

barolo, piedmont, italy

Taylor Fladgate Tawny Port 10 & 20 (1oz)

20

porto portugal

Henriques & Henriques Boal 15 Year (1oz)

12

Henriques & Henriques Verdelho 20 Year (1oz)

20

After Dinner Spirits

frapian cognac VSOP

42

domaine d'esperance bas armagnac VS

30

roger groult calvados pays d'auge

21

GF gluten free

PASTRY CHEF Chef Berenice

A service charge of 20% will be added to parties of 6 or more.

Please note our restaurant is a cash-free environment.