

DESSERT

Pastry Chef Rawan Shatara

DESSERTS

HOUSE MADE ICE CREAM & SORBET <i>GF</i>	6
<i>make it an affogato add \$7</i> rotating seasonal selections; please inquire	
BLUEBERRY MOUSSE BOMBE <i>GF</i>	14
blueberry mousse, lavender custard, lemon cake, sugared blueberries, blueberry gel	
HAZELNUT OPERA CAKE	15
hazelnut joconde & praline, french buttercream, chocolate ganache, gianduja namelaka	
PARISIAN FLAN	15
baked custard, roasted tart cherries, pate brisee	
PEACHES & FINANCIER	12
Michigan peaches, anise liqueur, white wine, "cool whip", pepita sesame dukka, baharat	

DRINKS

IRISH COFFEE	9
Schuil Columbian Cauca, Tullamore Dew, fresh whipped cream	
NOVAL	10
10 yr tawny port	
NIEPOORT	11
late bottle vintage port 2015	
CHÂTEAU D'ORIGNAC	9
pineau des charentes	
OREMUS	22
tokaji aszú, 5 puttonyos 2007	
BODEGAS YUSTE	10
pedro ximénez sherry	
BAUMARD	18
quartes de chaume 2015	
CHATEAU GUIRAUD	28
premier cru sauternes 2008	

RESERVE WINE & FOOD