

DESSERTS

HOUSE MADE ICE CREAM & SORBET <i>GF</i>	8
<i>make it an affogato add \$7</i> rotating seasonal selections; please inquire	
BLACK TIRAMISU	13
black cocoa lady fingers, cocoa paper, black sesame marscapone, miso caramel	
CORNMEAL & BUTTERMILK TART <i>GF</i>	14
pâte brisée, brown butter buttermilk, cornmeal custard, cranberry sage whip, orange blossom yogurt bark	
BRÛLÉED CATALAN CREPE CAKE	15
citrus cinnamon custard, grapefruit gel, crème anglaise	
PANETTON PAIN PERDU	14
whipped chestnut cream, eggnog gelato, Balaton cherry maple syrup	

DRINKS

IRISH COFFEE	14
Tullamore Dew, chocolate stout reduction, Schuil coffee, Angostura cream	
ESPRESSO MARTINI	17
vodka, espresso liqueur, amaro nonino, cold brew	
BODEGAS HIDALGO 'LA GITANA'	12
' triana' pedro ximénez sherry	
CHATEAU GUIRAUD	28
premier cru sauternes 2008	
DISZNOKO TOKAJI	20
azu 5 puttonyos 2012	
TERRASSOUS RIVESALTES	12
12 year	
TERRASSOUS RIVESALTES	18
18 year	

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