

# DESSERT

Pastry Chef Rawan Shatara

## WINE & COCKTAILS

<b>IRISH COFFEE</b>	14
irish whiskey, chocolate porter reduction, schuil coffee, angostura cream	
<b>ESPRESSO MARTINI</b>	17
vodka, espresso liqueur, amaro nonino, fresh brewed espresso	
<b>CLOS HAUT-PEYRAGUEY</b>	24
sauternes 2019	
<b>CHATEAU LA RAME</b>	13
sainte-croix-du-mont 2018	
<b>CHATEAU D'ORIGNAC</b>	12
pineau des charentes	
<b>NIEPOORT</b>	11
tawny porto	
<b>TRIANA HIDALGO LA GITANA</b>	11
pedro ximenez sherry	

RESERVE WINE & FOOD

## DESSERTS

<b>HOUSE MADE ICE CREAM &amp; SORBET</b> GF	9
<i>make it an affogato add \$7</i> rotating seasonal selections; please inquire	
<b>FRENCH HOT CHOCOLATE PULL UP CAKE</b>	16
Valrhona hot chocolate, coffee marshmallow, chocolate fudge cake, whipped white chocolate ganache, cocoa bark crunch	
<b>PUMPKIN TEMPURA CHEESECAKE</b>	14
pumpkin cheesecake filling, bay leaf whipped crème fraîche, cinnamon & cardamom tossed pumpkin tempura, oat walnut crumble	
<b>PECORINO SEADAS</b>	14
pecorino & mozzarella filled fried pastry, orange confit, crushed pistachio, honeyed pear, marigold leaf oil	
<b>STICKY DATE TOFFEE PUDDING</b>	15
date toffee sauce, toasted sesame ice cream, halva crumble	

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vodka, espresso liqueur, amaro nonino, fresh brewed espresso	
<b>CHATEAU ROUMIEU-LACOSTE</b>	16
sauternes 2019	
<b>CHATEAU LA RAME</b>	13
sainte-croix-du-mont 2018	
<b>CHATEAU D'ORIGNAC</b>	12
pineau des charentes	
<b>LA MIRAJA RUCHE CHINATO LA RIBOTA</b>	15
vino aromatizzato alla china	
<b>TERRASSOUS RIVESALTES</b>	12
12 year	
<b>NIEPOORT</b>	11
tawny porto	

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# DESSERT

## AMARI & BEYOND

AMARO AVERNA	15
AMARO MONTENEGRO	13
AMARO NONINO	16
BAILEY'S IRISH CREAM	10
BÉNÉDICTINE D.O.M	18
BONAL	10
BRANCA MENTA	10
BRAULIO AMARO ALPINO	12
CAFFÉ BORGHETTI	10
CARDAMARO	10
CHARTREUSE GREEN	19
CHARTREUSE YELLOW	19
COINTREAU	12
CYNAR	10
DOLIN GÉNÉPY LE CHAMOIS	10
DRAMBUIE	10
EZRA BROOKS BOURBON CREAM	10
FERNET BRANCA	10
GRAND MARNIER	14
HERBSAINT	11
LICOR 43	10
ROMANA SAMBUCA	10
SFUMATO RABBARO	10
UNDERBERG	6
WATERSHED NOCINO	12

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