

DESSERT

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

desserts

STICKY TOFFEE PUDDING ~ 11

BUTTERED POPCORN ICE CREAM, CARAMEL PUFFED QUINOA

LAVENDER PAVLOVA ~ 10

VANILLA BEAN SCENTED STRAWBERRIES, LEMON BAVARIAN CREAM, PASSION FRUIT JAM

PEANUT BUTTER CRUNCH BAR ~ 11

CARAMEL CHOCOLATE GANACHE, MOLASSES PRETZEL MOUSSE, SALTED CARAMEL CRISP PEARLS

BRIOCHE DOUGHNUTS ~ 11

BOYSENBERRY GLAZE, VANILLA BEAN CORN PUDDING, COCONUT BOONDI

TRES LECHES CAKE ~ 11

TOASTED OAT CHANTILLY, CINNAMON BROWN SUGAR PUFFED GRAINS, SHAVED PEACHES

ICE CREAMS ~ 6

VANILLA BEAN, TURTLE, LEMON THYME

SORBETS ~ 6

CHERRY LIME, CHOCOLATE, ARNOLD PALMER

ARTISAN CHEESE BOARD ~ AQ

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

after dinner drinks

COLDBREW MARTINI VODKA, COLD BREW LIQUOR, BAILEYS, VANILLA, CINNAMON, NUTMEG 12.5

COFFEE DATE BLACK RUM, TUACA, ESPRESSO LIQUOR, SALTED BITTERS, VANILLA 13.5

AMARO FLIGHT FOUR SOMMELIER SELECT AMARI 26

2005 **HINE BONNEUIL**, COGNAC, FRANCE 32

2005 **CHATEAU DOISY VEDRINES** SECOND CRU CLASSÉ, SAUTERNES, BORDEAUX, FRANCE 18.5

2015 **DONNAFUGATA** ZIBIBBO, BEN RYÉ, PASSITO DI PANTELLERIA, SICILY 12.5

2015 **CHAPOUTIER** BANYULS, ROUSSILLON, FRANCE 14.5

2013 **KRACHER** GRAND CUVÉE TBA #6 NOUVELLE VAGUE, BURGENLAND, AUSTRIA 22.5

2011 **SANDEMAN** LATE BOTTLED VINTAGE, PORTO, PORTUGAL 9.5

2016 **DOW'S** VINTAGE, PORTO, PORTUGAL 34.5

CHARTREUSE V.E.P. GREEN, GRENOBLE, FRANCE 24

HENNESSY PARADIS, COGNAC, FRANCE 250

HINE RARE, FINE CHAMPAGNE VSOP, COGNAC, FRANCE 14

LAZZARONI AMARETTO, AUTENTICO, SARONNO, ITALY 9

MARCARINI CHINATO, PIEDMONT, ITALY 14.5

QUINTA DO NOVAL 20 YEAR TAWNY, PORTO, PORTUGAL 14.5

SANDEMAN 30 YEAR TAWNY, PORTO, PORTUGAL 28.5