

DESSERT

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

desserts

STICKY TOFFEE PUDDING ~ 11

BUTTERED POPCORN ICE CREAM, CARAMEL PUFFED QUINOA

MAPLE PAVLOVA ~ 11

PUMPKIN CHEESECAKE, POACHED PEARS, TOASTED PEPITAS

PEANUT BUTTER CRUNCH BAR ~ 11

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

BOURBON CARAMEL GLAZED DOUGHNUTS ~ 11

ROSEMARY APPLE BUTTER, SOUR CREAM CHANTILLY

CHAI SPICED TRES LECHES CAKE ~ 11

CINNAMON BROWN BUTTER MOUSSE, HONEY ROASTED HAZELNUTS, COCOA NIB TUILE

ICE CREAMS ~ 6

CARAMEL TURKEY PECAN, TURTLE, VANILLA

SORBETS ~ 6

POMEGRANATE, CHOCOLATE, MANDARIN

ARTISAN CHEESE BOARD ~ AQ

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

after dinner drinks

AMARO FLIGHT FOUR SOMMELIER SELECT AMARI 26

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

TWICE BUZZED COLDBREW, RYE WHISKEY, WALNUT, BITTERS 13.5

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

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

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

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

2018 **ELIO PERRONE** SOURGAL, MOSCATO D'ASTI, PIEDMONT, ITALY 9.5

2015 **FATTORIA DEL CERRO** VIN SANTO, MONTEPULCIANO, SIENA, ITALY 12.5

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

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

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 20.5

ROYAL TOKAJI 5 PUTTONYOS, TOKAJ, HUNGARY 21.5

SANDEMAN 30 YEAR TAWNY, PORTO, PORTUGAL 28.5

SMITH AND WOODHOUSE 10 YEAR TAWNY, PORTO, PORTUGAL 14.5