

SWEET ENDINGS

HONEY	18
honey cake, apricot & sea buckthorn ganache puff buckwheat, caramel ice cream	
RASPBERRY VANILLA TART	18
madagascar vanilla chantilly, almond frangipane phyllo tart, raspberry compote	
APPLE	18
sable breton, vanilla mousse, crème anglais apple & passion fruit compote	
CHOCOLATE	18
chocolate ice cream, soft caramel. aero ganache, peanut crust	
GRAND MARNIER SOUFFLE	20
brown butter ice cream & orange infused crème anglais allow 35 - 40 minutes for preparation	
SORBET & ICE CREAMS	15
3 scoops   ask your server for today's selections	
CHEESE TROLLEY	MP
please ask your server for today's selections	

DIGESTIF

	2oz	BTL
GRAHAMS LBV (750mL)	12	70
FONSECA 10YR (750mL)	14	155
APOSTOLES 30YR (375mL)	16	95
CHÂTEAU D'ARMAJAN (375mL)	18	108
TAYLOR FLADGATE 20YR (750mL)	22	180
MISSION HILL "RESERVE" RIESLING (375mL)	25	150
FONSECA 10YR (750mL)	14	155
DIZSNOKO TOKAJI ASZU (500MI)	20	150
FRIND VIOGNIER DESSERT WINE (375mL)	20	130

COFFEE +

	2oz
MONTE CRISTO	18
kahlua, grand marnier, espresso, cream, orange	
JASON'S MARTINI	20
espresso, frangelico, vodka, grand marnier crème de cacao	
CAFÉ DIABLO (performed tableside)	35
st. remy vsop, spice infused cointreau, lemon rind, orange rind cinnamon, cloves, brown sugar	
	1oz
AMARO NONINO	20
AMARO AVERNA	18
AMARO MONTENEGRO	16
AMARO NOCINO	17
LIMONCELLO	14
ALEXANDER GRAPPA	14