

SWEET ENDINGS

PASTRY CHEF: DARIA ANDRIIENKO

HONEY 18
honey cake, apricot & sea buckthorn ganache
puff buckwheat, caramel ice cream

TOFFEE CAKE 18
served with caramelized pecans, toffee foam, winter spice Ice
cream and tonka beans

APPLE 18
sable breton, vanilla mousse, crème anglaise
apple & passion fruit compote

CHOCOLATE SOUFFLÉ 20
dark chocolate souffle served with chocolate sauce
and vanilla ice cream

CHEESE TROLLEY 24
3 oz per plate served from the cheese cart
selection changes daily

PETIT FOURS SELECTION 12
presented at the table
choice of 3 petit fours of our daily selection

SORBETS & ICE CREAMS 15
3 scoops | ask your server for current selection

PORT & DESSERT WINES

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

SPECIALTY COFFEES

MONTECRISTO (2oz) kahlua grand marnier espresso cream orange	18
JASON'S ESPRESSO MARTINI (2oz) frangelico vodka grand marnier crème de cacao	20
CAFÉ DIABLO (performed table side) (2oz) st. remy vsop cointreau cinnamon cloves orange rind lemon rind brown sugar	35

DIGESTIFS

	1OZ
AMARO NONINO	38
AMARO AVERNA	18
AMARO MONTENEGRO	16
ALEXANDER GRAPPA	14
LIMONCELLO	14