



BOURBON STEAK

MENU: DESSERT | PASTRY CHEF LUIS BECERRA

SWEETS

24K MOLTEN CHOCOLATE CAKE SUNDAE 14

LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, WHIPPED CREAM

****BROADBENT BOAL MADEIRA 1998 35***

CLASSIC CRÈME BRÛLÉE 12

TURBINADO SUGAR, FRESH BERRIES

****ROYAL TOKAJI 5 PUTTONYOS 2016 25***

FRUIT HONEY ALMOND TART 12

FRESH PEAR, CRÈME FRAICHE, BROWN BUTTER

****DONNAFUGATA PASSITO DI PANTELLERIA 2017 23***

BOURBON STEAK CANDY BAR 14

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, ALMOND

****COLHEITA TAWNY PORTO 1996 15***

BASQUE CHEESECAKE 14

GRANNY SMITH APPLE, SESAME CRUNCH, CITRUS CARAMEL

****ROYAL TOKAJI 5 PUTTONYOS 2016 25***

**SUGGESTED DESSERT WINE PAIRING BY THE GLASS*

VALRHONA HOT CHOCOLATE 8

HOUSE-MADE ALMOND BISCOTTI

LAMILL COFFEE & TEA

ORGANIC LOOSE TEA 7

MOROCCAN MINT, EARL GREY, CHAMOMILE, JASMINE PEARL
MASALA CHAI, ENGLISH BREAKFAST

MICHAEL MINA COFFEE & ESPRESSO BLEND

COFFEE 6

ESPRESSO, MACHIATTO 5

AMERICANO, CAPPUCCINO, LATTE 7