

DESSERTS

BASQUE "BURNT" CHEESECAKE GF

summer cherries, white chocolate

12

"SMOKED" CHOCOLATE S'MORES

valrhona 64% manjari molten cake
marshmallow fluff, graham crumble

14

TABLESIDE SEARED CRÈME BRÛLÉE

turbinado sugar, fresh raspberries

12

THE PB&J PUFF

oven roasted strawberries
peanut butter ganache, whipped cream

12

LAMILL COFFEE & TEA

MINA BLEND COFFEE 5

regular or decaf medium roast

MINA BLEND ESPRESSO

single 6 | double 8
regular or decaf medium roast

CAFÉ LATTE 7

espresso, milk

HOT TEA 5

english breakfast, citrus chamomile
jasmine green, earl grey, moroccan mint

DESSERT WINE 3oz.

KRACHER AUSLESE CUVÉE 16

chardonnay-welschriesling, burgenland, austria, 2019

TAYLOR FLADGATE 10-YEAR TAWNY PORT 22

touriga-tinta blend, douro valley portugal, NV

We charge an outside dessert fee of \$5 per person when bringing in your own cake.

GF Gluten Free | **CBGF** Can Be Gluten Free | **V** Vegan | **CBV** Can Be Vegan **VEG** Vegetarian | **CBVEG** Can Be Vegetarian

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Kindly inform your server of any allergies or dietary restrictions.