

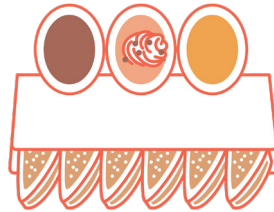
DESSERT



10 LAYER DARK CHOCOLATE DEVIL'S FOOD CAKE 17

mexican wedding cookie crumble
abuelita cocoa ice cream

TAYLOR FLADGATE 20 YEAR TAWNY PORT, PORTUGAL 27



WARM NUTMEG BEIGNETS 19

choice of:
vanilla crème brûlée
milk chocolate pot de crème
macallan 12 year butterscotch pudding

DOLCE BY FAR NIENTE NAPA VALLEY, CALIFORNIA 2019 33



KEY LIME PIE SUNDAE 16 CBGF

graham cracker streusel, macadamia nuts
toasted meringue

DONNAFUGATA BEN RYE SICILY, ITALY 2019 29



TABLESIDE SONORAN PINEAPPLE FOSTER FOR TWO 30 GF

coconut & mango sorbets, grilled pineapple
chamoy, toasted coconut, reposado tequila

ROYAL TOKAJI 5 PUTTONYOS TOKAJ-HEGYALJA
HUNGARY 2017 28



BRÛLÉED BASQUE CHEESECAKE 17 GF

citrus roasted strawberries
turbinado sugar crunch

CHÂTEAU ROUMIEU SAUTERNES, BORDEAUX 2020 19

Pastry Chef: Adriannia Morales

GF GLUTEN FREE | VEG VEGETARIAN | PB PLANT BASED
CBV CAN BE VEGETARIAN | CBGF CAN BE GLUTEN FREE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

COFFEE & TEA

LAMILL COFFEE

MINA BLEND 9

medium-bodied and spicy with a hint of
fruitiness in aroma

MINA BLEND DECAFFEINATED 9

full, complex decaf

LAMILL TEA

ORGANIC CHAMOMILE 9

(herbal)
woody apple notes

ORGANIC PEPPERMINT 9

(herbal)
refreshing

ORGANIC DARJEELING 9

(black)
malty, strong

DRAGON JASMINE PEARLS 17

(green)
an infusion of jasmine blossoms
creates a magnificent scent

ORGANIC PHOENIX 9

(oolong)
buttery, sweet, floral

SELECT COFFEE AND TEA IS SUSTAINABLY CERTIFIED
PLEASE INQUIRE WITH SERVICE TEAM