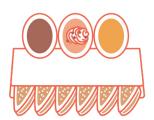
DESSERT



DARK CHOCOLATE TART 17

preserved cherries, vanilla bean whip

DONNAFUGATA BEN RYÉ, PANTELLERIA, SICILIA 2021 29



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



BROWN BUTTER SUNDAE 16 CBGF

toasted milk, fudge brownie, pecans mesquite caramel TAYLOR FLADGATE 30 YEAR TAWNY PORT, PORTUGAL 46



TABLESIDE BANANAS FOSTER BAKED ALASKA FOR TWO 28

caramelized bananas, toasted meringue, malted vanilla ice cream, kasama rum flambé ALVEAR 1927 SHERRY, ANDALUCÍA, SPAIN 20



BRÛLÉED BASQUE CHEESECAKE 17 GF

winter huckleberries, meyer lemon curd ROYAL TOKAJI RED LABEL 5 PUTTONYOS 2017 28

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

MINA BLEND 9

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

MINA BLEND DECAFFEINATED 9

full, complex decaf

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