

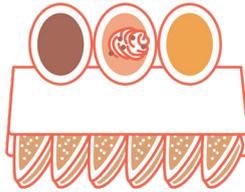
DESSERT



BLACK FOREST TART 17

preserved cherries, dark ganache, chantilly 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

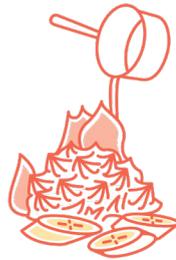


BROWN BUTTER SUNDAE 16 **CBGF**

sesame crunch, fudge brownie

pecans, mesquite caramel

TAYLOR FLADGATE 30 YEAR TAWNY PORT, PORTUGAL 46



TABLESIDE BANANAS FOSTER 20

caramelized bananas, toasted meringue,
malted milk 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 FOODBORNE ILLNESS.
PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.

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