

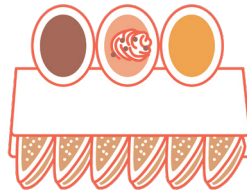
DESSERT



BLACK FOREST TART 17

preserved cherries, dark ganache, chantilly whip

DONNAFUGATA BEN RYÉ, PANTELLERIA, SICILIA 2021 29



WARM NUTMEG BEIGNETS 30

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**

citrus roasted strawberries
turbinado sugar crunch

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 FOUR SEASONS 9

(OOLONG)

buttery, sweet, floral

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

**SWEET
WINES
BY THE
GLASS**

CHÂTEAU ROUMIEU SAUTERNES, BOURDEAUX 2020 19

ROYAL TOKAJI 5 *PUTTONYOS* HUNGARY 2017 28

ALVEAR *1927* PEDRO XIMENEZ SPAIN 20

***DOLCE* BY FAR NIENTE NAPA VALLEY 2015 33**

DONNAFUGATA *BEN RYE* SICILY 2019 29

INNISKILLIN CABERNET FRANC CANADA 2019 44

RARE WINE CO. *CHARLESTON SERCIAL* MADEIRA 22

TAYLOR FLADGATE'S *20 YEAR TAWNY* PORT 27

TAYLOR FLADGATE'S *30 YEAR TAWNY* PORT 46

TAYLOR FLADGATE'S *40 YEAR TAWNY* PORT 56

**AFTER
DINNER
COCKTAILS**

SNAP CRACKLE POP 25

DORCA CHOCOLATE LIQUEUR, CHOPIN VODKA
CREME DE CACAO, CREAM, COCOA CRISPIES

FLIP NOG 25

EGG, CREAM, VANILLA, FRANGELICO
AMARO MONTENEGRO, H BY HINE COGNAC

CARAJILLO 19

ESPRESSO, LICOR 43

DOLCE DE BOURBON 25

BUFFALO TRACE BOURBON, KAHLUA
CHERRY HEERING, BLACK WALNUT BITTERS