



PASTRY CHEF: DENISSE DANNLER

WARM SPICED BEIGNETS 18

MACALLAN 12 YEAR, BUTTERSCOTCH CUSTARD, CONFECTIONER'S SUGAR

SUGGESTED PAIRING: LUSTAU EAST INDIA SOLERA SHERRY JEREZ, SPAIN 17

OR MACALLAN HARMONY RICH CACAO 62

THE OC CANDY BAR 19

PEANUT BUTTER CRUNCH, VALRHONA CHOCOLATE BROWNIE, 24K GOLD

SUGGESTED PAIRING: CHURCHILL'S 20 YEAR OLD TAWNY, PORTO 24

OR COSSART GORDON BUAL MADEIRA, PORTUGAL 82

SOUFFLÉ DU JOUR 17

CHEF'S DAILY INSPIRATION, VANILLA ICE CREAM

BASQUE CHEESECAKE 17

ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

SUGGESTED PAIRING: LUSTAU EAST INDIA SOLERA SHERRY JEREZ, SPAIN 17

OR INNISKILLIN CABERNET FRANC ICEWINE, NIAGARA PENINSULA, 2022 52

TRIO OF ARTISANAL CHEESE 22

SEASONAL PRESERVES, DRIED FRUIT, TOASTED NUTS

SUGGESTED PAIRING: GASTON CHIQUET, ROSÉ, CHAMPAGNE NV 35

OR SANDEMAN VINTAGE PORTO 2018 56

LOUIS XIII

DE

REMY MARTIN

COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

EACH DECANTER IS THE LIFE ACHIEVEMENT OF GENERATIONS OF
CELLAR MASTERS

A BLEND OF UP TO 1200 EAUX-DE-VIE, 100% FROM COGNAC GRANDE
CHAMPAGNE

HALF OUNCE 125

ONE OUNCE 250

TWO OUNCES 500