

DESSERT

CLASSIC CHEESECAKE

Topped with lemon curd and white wine
macerated berries

15

BUTTERSCOTCH POT DE CRÈME

Accompanied by caramel and cocoa nib garnished
shortbread cookies

12

DRUNKEN CHOCOLATE CAKE

Espresso-soaked chocolate cake glazed with chocolate stout sauce,
bourbon caramel, and garnished with toasted coconut

14

CHERRY BASIL SORBET

Tart cherries, cherry liqueur, fresh basil,
and fresh-squeezed lime juice

8

BANANAS FOSTER BREAD PUDDING

Banana bread pudding, crème anglaise, sliced bananas,
Foster sauce, and banana brittle

14

COFFEE AND TEA

We serve La Colombe coffee and espresso and Rishi teas

Coffee / Espresso / Cappuccino

Caffè Latte / Caffè Americano / Selection of hot tea

DESSERT
WINES

3 OZ

Lafleur Mallet Sauternes

2019 / Semillion, Muscadelle, Sauvignon Blanc / Sauternes

15

Graham's Ruby Port

NV / Porto

8

Cockburn's Late Bottled Vintage Port

2016 / Porto

15

Qunita do Noval 10-Year Tawny Port

NV / Porto

15

Fernando de Castilla Pedro Ximenez Sherry

NV / Jerez

13

Smoque Steak House Vermouth Blend

13

★

Please ask your server about our rotating selection
of Amari and digestifs