



Desserts | 10

Enjoy a homemade dessert separately for \$10 or paired with wine for an additional cost

Crème Brulée à la Vanille | Assorted Fresh Berries

Wine Pairing: Riesling Auslese, Herzog Müller-Catoir Haardter, Pfalz, Germany 2004 additional \$12

Caramel Vanilla Tart | Caramel Chocolate Cremeux, Vanilla Mousse, Poached Pear, Caramel Sauce, Spiced Ice Cream

Wine Pairing: Prosecco, Villa Marcello, Treviso, Italy additional \$15

Napoleon | White Chocolate Whipped Ganache

Wine Pairing: Riesling Beerenauslese, Weingut Helmut Hexamer, Germany 2005 additional \$15

Pina Colada Parfait | Poached Pineapple, Coconut Mousse and Rum Sponge Served with Pineapple Chip

Wine Pairing: Brut Rosé, Nicolas Feuillante, Champagne, France additional \$28

Chocolate Hazelnut Pyramid | Hazelnut Crunch Chocolate Mousse, Citrus Anglaise, Yuzu Sorbet and Pumpkin Seed Tuile

Wine Pairing: La Fleur D'Or, Sauternes, Bordeaux, France, 2014 additional \$15

Ice Cream & Sorbet | Daily Selection of Seasonal Flavors

Coffee & Tea

Lavazza Drip Coffee	5.00	Cappuccino	5.50
Espresso	4.75	Latte	5.50
Double Espresso	7.00	Hot Tea	5.00
Macchiato	5.25		

Cordials & Amaro

Grand Marnier	16	Amaro Nonino	18
Disaronno Originale Amaretto	14	Fernet-Branca	14
Kahlua	14	Amaro Montenegro	16
Bailey's Irish Cream	16	Vecchio Amaro del Capo	14
Romana Sambuca	14		

Cognac | Scotch | Port

Hennessy VSPOP	18	Oban 14yr	25
Hennessy XO	48	Lagavulin 16yr	35
Remy Martin VSOP	18	Taylor Fladgate Port 10yrs	18
Remy Martin XO	44	Taylor Fladgate Port 20yrs	24
Macallan 12yr	22		

20% gratuity included for parties of six or more.