

DESSERT

Five Layer Valrhona™ Chocolate Cake 14
dulcey + caramélia ganache / dark chocolate mirror glaze


Suggested Pairing: **The Rare Wine Co.** “New York Malmsey” *Madeira, Portugal NV 15*

Key Lime Bombe 8
graham cracker / key lime semi-freddo / coconut mousse / rum gelée

Suggested Pairing: **Royal Tokaji** “5 Puttonyos” *Tokaji, Hungary 20*

Peach Cobbler 10
turmeric roasted peaches / shortbread / brown butter crumble / black pepper gelato

Suggested Pairing: **Anne Amie Vineyards** “Muller Thurgau Vin Doux Natural” *Carlton, Oregon NV 12*

Spumoni Baked Alaska 14 
dark chocolate flourless cake / pistachio ice cream / strawberry meringue

Suggested Pairing: **Graham's** “20yr Tawny Port” *Douro, Portugal MV 20*

Duck Fat Caramels 12 
sea salt

House Made Ice Cream 8
seasonal selections

Ice Cream Add-ons

Espresso Shot +3

Framboise “Raspberry Wine” +8



COFFEE

Batch Brew 3

NOVA Espresso Blend

Espresso 3

2oz pour

Cortado 3.5

2oz espresso + 2 oz milk

Cappuccino 4

2oz espresso + 4 oz milk

Latte 4.5

2oz espresso + 8 oz milk

Substitute Milk +1

oat / almond

House-made syrups +1

vanilla bean

blueberry+rosemary

salted caramel

FORTIFIED WINES

SHERRY

Bodegas Barbadillo “Manzanilla” *Andalucía, Spain* MV 10

MADEIRA

The Rare Wine Co. “Rainwater” *Madeira, Portugal* NV 12

The Rare Wine Co. “New York Malmsey” *Madeira, Portugal* NV 12

PORT

Graham's “10yr Tawny Port” *Douro, Portugal* MV 15

Graham's “20yr Tawny Port” *Douro, Portugal* MV 20

Graham's “30yr Tawny Port” *Douro, Portugal* MV 35

Graham's “40yr Tawny Port” *Douro, Portugal* MV 45

OTHER

Donnafugata “Ben Ryé” *Passito di Pantelleria DOC, Sicily, Italy* 2019 15

Château Rieussec *Sauternes Bordeaux, France* 2016 20

Hopler “Troockenbeerenauslese” *Burgenland, Austria* 2017 25