

DESSERT

XO Cake 12 (GF)

flourless chocolate cake / espresso mousse / dark chocolate glaze / white chocolate ribbon

Suggested Pairing: **2015 Quinta do Vesuvio** “Ruby Port”
Portugal 18

Black Tea Crème Brûlée 8 (GF)

locally sourced tea / caramelized sugar / candied citrus

Suggested Pairing: **Kirk & Sweeney** “Gran Reserva Superior”
Dominican Republic 22

Satsuma Bombe 10

honey cake / mulled wine sabayon

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

Hummingbird Baked Alaska 14

pineapple + banana cake / butter pecan ice cream / marshmallow meringue / pineapple jam / rum

Suggested Pairing: **Rare Wine Company** Malmsey Madeira
Madeira, Portugal NV 12

Duck Fat Caramels 12 (GF)

sea salt

House Made Ice Cream 8

seasonal selections



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