DESSERT

STICKY TOFFEE PUDDING $9
speculoos ice cream
*recommended wine pairing: broadbent, malmsey, 10 year madeira

PEANUT BUTTER FUDGE CHEESECAKE $9
bittersweet chocolate, salted caramel, innis & gunn whipped cream

SALTED CARAMEL APPLE $9
cinnamon apple, sponge cake, green apple coulis, whipped cream, salted caramel gelato

CHOCOLATE DECADENCE $9
chocolate caramel cake, chocolate glaze, orange marmalade, gold dusted caramel corn, chocolate gelato

DESSERT COCKTAIL

ESPRESSO MARTINI $13
new amsterdam vodka, kahlua, espresso

COFFEE BY INTELLIGENTSIA

DRIP - INFINITE BLEND, HONDURAS, BRAZIL $6
flavor notes: caramel, chocolate, dried fruits

DECAF DRIP - LIBRARIAN BLEND, EL SALVADOR $6
flavor notes: berry, milk chocolate, sweet nuts

ESPRESSO & DECAF - BLACK CAT ANALOG, BRAZIL $6
flavor notes: dark chocolate

FLOWERING WHITE TEA BY QI BOTANICAL $6

DIGESTIF $12

AMARETTO DISARONNO
VERNA AMARO
DOLIN DRY
DOLIN SWEET ROUGE

COGNAC

REMY MARTIN VSOP $14
HENNESSY XO $40
LOUIS XIII 1/2 oz $128 / 1 oz $256 / 1.5 oz $384

PORT/MADEIRA/SHERRY 3 OZ POUR

TAYLOR FLADGATE 10 YEAR TAWNY PORT $14
TAYLOR FLADGATE 20 YEAR TAWNY PORT $18
TAYLOR FLADGATE 30 YEAR TAWNY PORT $35
TAYLOR FLADGATE 40 YEAR TAWNY PORT $45
DOW’S 2003 VINTAGE PORT $35
BROADBENT “MALMSEY” 10 YEAR MADEIRA $15
GONZALEZ BYASS NECTAR PEDRO XIMENEZ SHERRY – ANDALUCIA, SPAIN $20

DESSERT WINE 3 OZ POUR

FAMILLE PERRIN MUSCAT DE BEAUMES DE VENISE 2016 – RHONE $15
FAR NIENTE “DOLCE” 2015 – NAPA VALLEY $45
ROYAL TOKAJI “5 PUTTENNOYS” 2013 – HUNGARY $45
CHATEAU clos HAUT PEYRAGUEY 2006 – SAUTERNES, FRANCE $25

Menu items and prices are subject to change.
*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.