

GORDON RAMSAY
HELL'S KITCHEN
 LAKE TAHOE

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

OSMANTHUS

JASMINE

STRAWBERRY

PEACH

DIGESTIF \$12

AMARETTO DISARONNO

AVERNA AMARO

DOLIN DRY

DOLIN SWEET ROUGE

FERNET BRANCA

GRAND MARNIER

SAMBUCCA

ST. GEORGE ABSINTHE

COGNAC

REMY MARTIN VSOP \$14

HENNESSY XO \$40

LOUIS XII 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 \$30

TAYLOR FLADGATE 40 YEAR TAWNY PORT \$45

DOW'S 2003 VINTAGE PORT \$35

BROADBENT "MALMSEY" 10 YEAR MADEIRA \$15

GONZALEZ BYASS NECTAR PEDRO XIMINEZ 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 PUTTONOYOS" 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.*

HARVEYS
 LAKE TAHOE