

Dessert MENU AUTUMN '25

CONFECTIONS

BUTTERMILK TARTE

\$ 15

Pinenut crust, quince butter, salted crème

ICE CREAM SANDWICH

\$ 15

Chocolate-pecan cookie, salted vanilla ice cream

THE CHOCOLATE ONE

\$ 15

Orange blossom sponge, spiced mousse, candied pepitas,
pomegranate sorbet

DOUGHNUTS

\$ 15

Cinnamon-sugar, maple glaze, dulce de leche

COFFEE

DOUBLE ESPRESSO

\$ 4

LATTE

\$ 6.5

COFFEE

\$ 4



LIBATIONS

ERBEN, RIESLING, BEERENAUSSLESE, GERMANY, 2021	\$ 19
ALVEAR, PEDRO XIMENEZ SHERRY, SOLERA 1927, SPAIN,NV	\$ 24
DOMAINE HUET, MOELLEUX, PREMIER TRIE, 'LE MONT', 2020	\$ 27
ROYAL TOKAJ, TOKAJI ASZU, GOLD LABEL 6 PUTTANYOS, HUNGARY, 2017	\$ 44
KOPKE, LATE BOTTLED VINTAGE PORT, 2018	\$ 13
TAYLOR-FLADGATE, 10 YEAR TAWNY PORT	\$ 14
TAYLOR-FLADGATE, 20 YEAR TAWNY PORT	\$ 20
WARRE'S, VINTAGE PORT,1994	\$ 55
YALUMBA, 50 YEAR TAWNY PORT	\$ 110

POURS

JOHNNIE WALKER BLUE	\$ 93
MACALLAN 25	\$ 612
GLENFIDDICH 30	\$ 306
BRUICHLADDICH 18	\$ 67
BALVENIE 21	\$ 126
TEARS OF LLORONA	\$ 100
REMY XO	\$ 67
LOUIS XIII	\$ 150/ .5 OZ