



DESSERT

PEAR FRANGIPANE TART

spiced poached pear | almond filling
vanilla candied almonds | mascarpone crème
8.95

* SWISS PALME CHOCOLATE GÂTEAU

warm chocolate cake
rich dark molten center
housemade vanilla ice cream
9.95

* CRÈME BRÛLÉE

orange blossom custard | brûléed sugar
7.95

STRAWBERRY CHEESECAKE

strawberry glaze | light sweet cream
graham cracker crust
8.95

PETITE SWEETS PLATE

Chef's Selection

fruit tartlet | warm chocolate gâteau
chocolate & caramel truffle | petite crème brûlée
strawberry glazed cheesecake
10.95

ICE CREAM & SORBET

vanilla ice cream | honey frozen yogurt
limoncello sorbet | blood orange sorbet
3.25 scoop

Executive Pastry Chef
Julien Jeannot

COFFEE & TEA

LAVAZZA

coffee 3.25
espresso 3.50
latte 4.75
cappuccino 4.50
hot chocolate 4.25

MIGHTY LEAF 3.25

organic Earl Grey
organic English breakfast
white orchard
chamomile citrus
organic mint melange
green dragon

DIGESTIFS

CORDIALS

Àrvero Limoncello • Italy 6

Luxardo Amaretto • Italy 6

Richardo's Decaf Coffee • Colorado 7

Carolan's Whiskey Cream • Ireland 7

Grand Marnier • Cognac Liqueur • France 8.5

PORT | DESSERT WINE

Kopke 'Fine' Ruby Port • Portugal 7

Graham's '20 Year' Tawny Port • Portugal 12

Rare Wine Co. • 'Savannah' Madeira • Portugal 8

Jorge Ordoñez #1 Moscatel 2012 • Spain 10

HERBAL LIQUEURS

Cinnamon Bourbon • House Infused 6

Amaro Montenegro • Italy 7

Fernet Branca • Italy 7.5

Amaro Nonino • Italy 9

Chartreuse Green • France 13

COGNAC | GRAPPA

Courvoisier V.S. • Cognac 8

Rémy Martin V.S.O.P. • Cognac 9

Martell Cordon Bleu • Cognac 15

Peach Street Grappa • Colorado 9

Jacopo Poli Honey Liqueur Grappa • Italy 11

Jacopo Poli Moscato Grappa • Italy 15