

DESSERT

DARK CHOCOLATE HAZELNUT TART **12**
burnt orange, praline, cinnamon ice cream

Suggested Pairing: Taylor Fladgate 10 Year Old Tawny Port, PT 12

WARM HONEY BUCKWHEAT CAKE **12**
apricot preserves, milk chocolate & sesame

Suggested Pairing: Alvear “1927” Pedro Ximenez Solera Sherry, Jerez, SP 12

OKANAGAN CHERRY & YUZU PARFAIT **12**
toasted coconut sable, crispy puffed rice

Suggested Pairing: Chateau Roumieu, Sauternes, FR 14

ROASTED BANANA DOUGHNUTS **12**
apple & rum raisin, salted caramel ice cream, chocolate crumb

Suggested Pairing: Flor de Cana 25 Year Old Rum, NI 28

• all sweet sips 2oz pours •

Ideas should be clear and chocolate thick.

~ Spanish Proverb

LIQUIDS TO FINISH WITH

FRATELLO COFFEE (FRENCH PRESS) 4/8

plantation to roaster: two styles to choose from

LOOSE LEAF TEA 4

organic herbal rooibos, earl grey crème, chamomile
peppermint, houjicha green, jasmine green, chai

SIPS (2 oz)

Alvear “1927” Pedro Ximenez Solera Sherry, Jerez, SP **12**

Lustau ‘East India Sherry’, Jerez, SP **14**

Valdespino Muscatel, Jerez, SP **15**

Taylor Fladgate 10 Year Old Tawny Port, PT **12**

Taylor Fladgate 30 Year Old Tawny Port, PT **24**

Domaine Poudroux Maury “Vendange”, Roussillon, FR **11**

Chateau Roumieu, Sauternes, FR **14**

DIGESTIF (1 oz)

Marolo Grappa di Moscato, IT **10**

Christian Drouin “Blanche de Normandie”, Normandy, FR **11**

Courvoisier VS, Cognac, FR **8**

Hennessy VS, Cognac, FR **12**

Grand Marnier Louis-Alexandre, FR **12**

Flor de Cana 25 Year Old Rum, NI **28**