

DESSERT

CARROT CAKE **12**
white chocolate & ginger ice cream, walnut crumble,
cream cheese mousse

Suggested Pairing: Chateau Orignac, Fr **13**

CRISPY CARAMELIA CHOCOLATE BAR **13**
poached pear, smoked 70% dark chocolate, zinfangel

Suggested Pairing: Grand Marnier Louis-Alexandre, Fr **12**

APPLE CRÈME CARAMEL **11**
bourbon snow, brown butter streusel

Suggested Pairing: Bib & Tucker Small Batch Bourbon, US **22**

EARL GREY PARIS BREST **12**
meyer lemon sorbet & curd, almond brittle

Suggested Pairing: Christian Drouin, Pommeau de Normandie, Fr **13**

• 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**