

DESSERT

OLIVE OIL & PISTACHIO CAKE	12
Demerara chocolate, orange blossom ice cream	
<i>Suggested Pairing: Marolo, Grappa di Moscato, Italy</i>	18
KEY LIME SEMIFREDDO	12
Graham crumb, crisp meringue, curd	
<i>Suggested Pairing: Alipus, Mezcal San Baltazar, Mexico</i>	19
CHILLI CHOCOLATE & PEANUT TART	13
Praline mousse, sponge toffee, raspberry sorbet	
<i>Suggested Pairing: Oban Little Bay, Single Malt, Scotland</i>	28
SCOTCH HORCHATA	11
Peach preserves, candied almond, rice puff	
<i>Suggested Pairing: Chateau Orignac, Pineau des Charantes, France</i>	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**