



**DESSERTS &
AFTER DINNER
BEVERAGES**

DESSERT WINE

Selbach Oster Riesling, Mosel, Germany '19	9
Royal Tokaj , Late-harvest, Hungary '18	10
Chateua Roumieu-Lacoste , Sauternes, France, '16	13
Château des Plassons , Pineau des Charentes, Rastignac, France NV	9
Dow's , 10 Year Tawny Porto, NV	9
Rasmus Pinto Late Bottling Vintage Porto, '15	13
Dow's , Quinta Do Bofim Porto, '13	17

DESSERTS

Chocolate Pistachio Tart | 14

Single-origin Colombian chocolate ganache,
toasted rose marshmallow, feuilletine, Campari syrup

Rasmus Pinto Late Bottling Vintage Porto, '15 | 13

Apple Cake & Malted Rye Ice Cream | 14

Charteuse & duck fat caramel, oat streusel

Royal Tokaj, Late-harvest, Hungary '18 | 10

Goat Cheese & Walnut Marjolaine | 14

Carrot-walnut crumble, sorrel-lemon sherbet

Chatea Roumieu-Lacoste, Sauternes, France, '16 | 13

Seasonal Sorbet

Macaron / fresh fruit | 12

Selbach Oster Riesling Spatlese, Mosel, Germany '19 | 9

COFFEE & TEA

Griffin Creek Coffee Roasters “Sumatra”

Organic, fair-trade, & small batch roasted drip coffee
sourced from women-owned farms | **5**

Ikaati Teas 16 oz pot | 5

Rajah Estate single-estate assam black tea

Black Orchid keemun black tea, ylang ylang,
mandarine orange, vanilla bean

Jade Dragon single-estate dragon well green tea

Lush Orchard silver needle white tea, sencha
green tea, mango, acai, rosehip

Peppermint organic peppermint leaf

Protect lemon verbena, goji berry, lemongrass,
hibiscus, rosehip