
Desserts

PEAR CORN CAKE	12
Thyme, Grapefruit, Crème Fraiche Mousse, Pink Peppercorn Meringue	
<i>Suggested Pairing: Chateau Pajzos Tokaji Aszu 5 Puttonyos - 23</i>	
MUSCADINE TART	12
Chocolate Crèmeux, Peanut Praline	
<i>Suggested Pairing: Smith Woodhouse LBV Porto - 14</i>	
BERRY COBBLER SUNDAE	12
Blueberry & Blackberry Compote, Brown Sugar Ice Cream, Pate Brisée	
<i>Suggested Pairing: Matthiasson, "Vermouth No. 7," Napa Valley, CA -16</i>	
SORBET	7
Offering Changes Daily	

Dessert Cocktails

CAFE AGAVE	16
Reposado Tequila, Cantera Negra, Ancho Reyes Chili Liqueur, Cold Brew	
CHOCOLATE MARTINI	16
Vodka, Bailey's Cream, Creme De Cacao, Sfumato, House Chocolate Sauce	

Digestives

AMARO LUCANO	“Zero” <i>Rosemary, Citrus - Non-Alcoholic</i>	12
CYNAR	<i>Artichoke, Gentian, Caramel, Honey, Spices</i>	12
YELLOW CHATREUSE	“M.O.F.” <i>Anise, Genetin, Genepy, Mint, Chamomile</i>	60
GREEN CHATREUSE	“V.E.P.” <i>Anise Seed, Citrus Peel, Peppermint, Tobacco</i>	85
BRANCA MENTA	<i>Fresh Peppermint, Menthol, Herbs, Spices</i>	14

Dessert Wine & Grappa

CHÂTEAU SUDUIRAUT SAUVIGNON BLANC, SÉMILLON	1er Cru Classé, Sauternes, France 2013 <i>Orange Peel, Apricot, Honey, Hazelnut, Cream</i>	22
FAMILLE JOLY 2022 CHENIN BLANC (Sweet)	<i>Clos de la Coulée de Serrant, Loire, France, Marmalade, Papaya, Ginger, Chamomile, Perfect</i>	38
MAROLO NEBBIOLO GRAPPA	“Milla Grappa & Chamomile,” Piedmont, Italy <i>Citrus, Dark Honey, Chamomile, Lightly Sweet</i>	14
MAROLO SANGIOVESE GRAPPA	“Brunello di Montalcino Grappa,” Tuscany <i>Peach Stone, Apple, Flowers, Soothing</i>	17

Fortified Wine

NIEPOORT RABIGATO, VIOSINHO	“Dry White” Douro, Portugal <i>Dried Apricot, Nutty, Dried Herbs</i>	16
SMITH WOODHOUSE TOURIGA NACIONAL BLEND	“LBV” Douro, Portugal, 2009 <i>Blackberry, Chocolate, Mint, Licorice, Cedar</i>	14
CASA MANOUEL BOULLOSA 1992 CARCAVELOS	“Quinta dos Pesos,” Lisboa, Portugal, <i>Dates, Bitter Orange, Toffee, Seasalt</i>	17
RARE WINE COMPANY VERDELHO	“Savannah Verdelho” Madeira, Portugal <i>Dried Tropical Fruit Shortbread, Caramel, Citrus</i>	16
SMITH WOODHOUSE TOURIGA NACIONAL BLEND	“10 Year Tawny Port,” Douro, Portugal <i>Dried Red Fruit, Fig, Nutty, Cacao, Nutmeg</i>	14
W & J GRAHAM’S TOURIGA NACIONAL BLEND	Vintage Port, Douro, Portugal, 1994 <i>Blackberry, Dark Chocolate, Violets, Velvet, Rich</i>	35