



CHOCOLATE SOUFLÉ

\$16

PLEASE ALLOW 20 MINUTES

Desserts

\$14

FRUIT TART

Vanilla pâte sucrée, Tahitian vanilla bean cream, blueberries & raspberries

TIRAMISU

Espresso soaked vanilla sponge cake layered with espresso mascarpone mousse & Valrhona cocoa

BANANA CREAM SUPRÊME

Graham pâte sucrée, caramelized bananas & banana diplomat cream

CHOCOLATE HAZELNUT

Valrhona Guanaja mousse, hazelnuts, Gianduja praline & chocolate pâte sucrée

CAPPUCCINO TART

Café crème, praline crémeux, hazelnut crisp, almond nougatine & vanilla pâte sucrée with espresso palet d'or

BEIGNETS

Four house made beignets served with raspberry compote

\$8

GELATO

Choice of vanilla, California pistachio, mint stracciatella or lavender yogurt

SORBET

Choice of chocolate, raspberry, mango or strawberry balsamic

ALL MARKET PASTRY AVAILABLE UPON REQUEST

Macarons

SELECTION OF 4 \$10
SELECTION OF 8 \$20
SELECTION OF 12 \$30

VANILLA

SALTED CARAMEL

RASPBERRY

BIRTHDAY CAKE

LEMON

GRAND CRU

ESPRESSO

MANGO

STRAWBERRY

PISTACHIO

VIOLET CASSIS

ROSE

EARL GREY

COCONUT

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY THE INCREASED COST OF WAGES AND BENEFITS. THANK YOU FOR SUPPORTING OUR STAFF.





Dessert Wine

	<i>Glass</i>	<i>Bottle</i>
Riesling Heinz Eifel Beerenauslese 2009	\$10	\$36
Sauvignon Blanc/Sémillon La Fleur d'Or Sauternes 2011	\$12	\$40
Museum Muscat Yalumba NV	\$14	\$52
Riesling Inniskillin Vidal Ice Wine 2014	\$22	\$120

Port

Croft Distinction Special Reserve	\$10	-
Dow 10 Year Tawny	\$12	-
Taylor 20 Year Tawny	\$14	-

Cognac & Brandy

Courvoisier	\$12	-
Torres "Jaime I" Brandy	\$14	-
Hennessy VS	\$14	-
Hennessy Privilege	\$16	-
Rémy Martin VSOP	\$16	-
Rémy Martin XO	\$26	-

Specialty Drinks

Hot Toddy	\$10	-
Baileys Coffee	\$12	-
Irish Coffee	\$14	-
Chocolate Martini	\$14	-
Espresso Martini	\$15	-

Grappa

Nonino Chardonnay	\$14	-
Jacopo Poli Grappa di Moscato	\$16	-

Digestifs

Cynar	\$10	-
Averna	\$10	-
Fernet Branca	\$12	-
Limoncello	\$12	-
Sambuca	\$12	-
Amaro Nonino	\$14	-

Coffee & Tea

COFFEE	\$4	CHAI LATTE	\$6
AMERICANO	\$4	CAPPUCCINO	\$6
ESPRESSO	\$4	CAFÉ LATTE	\$6
MACCHIATO	\$4	CAFÉ AU LAIT	\$6
HOT TEA	\$4	HOT CHOCOLATE	\$6

ALL ESPRESSO DRINKS AVAILABLE ICED UPON REQUEST

RED CRUSH

Flor de Caña Rum, amaretto, white crème de cacao, prosecco, strawberry purée, house made whipped cream, mint & a strawberry macaron

\$15

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

