

CHOCOLATE SOUFLÉ

\$16

PLEASE ALLOW 20 MINUTES

Desserts

\$14

LE NOIR

Chocolate sponge cake, milk chocolate ganache & dark chocolate ganache

GRAND MACARON

Fresh raspberries, vanilla whipped ganache & raspberry marmalade

CRÈME BRULÉE

Tahitian vanilla custard brulée, fresh berries & a mint leaf

TIRAMISU

Espresso soaked sponge cake & an espresso mascarpone mousse

FRUIT TART

Almond pâte sucrée, berries, vanilla bean cream & blueberry marmalade

BEIGNETS

Four house made beignets served with raspberry compote

Gelato

\$10

CHOCOLATE ESPRESSO

VANILLA PISTACHIO

ALL PATISSERIE ITEMS AVAILABLE UPON REQUEST

Macarons

BOX OF 6

\$20

BOX OF 13

\$40

BOX OF 28

\$86

**VANILLA
SALTED CARAMEL
RASPBERRY
BIRTHDAY CAKE
LEMON
GRAND CRU**

**MANGO
STRAWBERRY
PISTACHIO
ESPRESSO
COTTON CANDY
EARL GREY**

A 5% SURCHARGE IS ADDED TO ALL GUEST CHECKS TO MITIGATE INFLATION & OTHER OPERATING COSTS
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

Dessert Wine

	<i>Glass</i>	<i>Bottle</i>
Sauternes La Fleur d'Or Sauternes 2011	\$12	\$40
Moscato d'Asti Saracco 2019	\$15	\$50

Port

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

Cognac & Brand

Courvoisier	\$14	-
Torres "Jaime I" Brandy	\$16	-
Hennessy VS	\$16	-
Hennessy Privilege	\$18	-
Rémy Martin VSOP	\$18	-
Rémy Martin XO	\$28	-

Specialty Drinks

Baileys Coffee	\$12	-
Irish Coffee	\$14	-
Chocolate Martini	\$14	-
Start Me Up	\$20	-

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 & ESPRESSO

COFFEE	\$5
AMERICANO	\$6
CAFE LATTE	\$7
CAPPUCCINO	\$7
MACCHIATO	\$7

SPECIALTY DRINKS

NITRO COLD BREW DRAFT	\$7
NITRO DRAFT LATTE	\$8
NITRO OAT MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
KOMBUCHA DRAFT	\$7

SPECIALTY TEA

CHAI TEA LATTE	\$7
MATCHA LATTE	\$7
EARL GREY LATTE	\$7
ASSORTED TEAS	\$6

JUICE

ORANGE	\$9
GRAPEFRUIT	\$9
GREEN	\$9
CRANBERRY	\$9

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