



DESSERT MENU | SPRING 2019

BRILLAT SAVARIN — 9

with a sourdough crumpet, pistachio, preserved persimmon & amaro.

ROASTED VANILLA PAVLOVA — 12

with butter braised pineapple, honey cream, licorice & coconut sorbet.

BRIOCHE BOSTOCK — 12

with cherry blossom mousse, rhubarb jam, pisco, caramelized almonds & rhubarb sorbet.

CANELÉ DE BORDEAUX — 12

with banana mousse, maple ice cream, tamarind caramel & peanuts.

CASHEW CARAMEL TART — 12

with farro verde ice cream, sorghum aigre doux, citrus & puffed grains.

DARK CHOCOLATE MILLE-FEUILLE — 12

with chicory, mezcal-date jam, whipped yogurt & lime.



AFTER DINNER LIBATIONS

COCKTAILS

JULIANNA 12

absolut elyx, cocchi americano, chateau, chocolate bitters

{ a portion of each Absolut Elyx cocktail helps support

Water For People now until April 22nd. Share a post with #RaiseItForward
and you will help donate 37 gallons of water to those in need. }

MR. BELLEMORE'S TODDY 11

makers mark, honey, allspice, lemon oil

AMARO DAIQUIRI 14

cynar, amaro noveise, lime

AFTER DINNER WINES

2005 Ganevant Macvin de Jura – Jura, France 20

2016 Chateau Laribotte Sauternes – Bordeaux, France 18

Lustau *Papirusa* Manzanilla Sherry – Sanlúcar de Barrameda, Spain 10

Lustau *Don Nuno* Oloroso Sherry – Jerez, Spain 18

2002 Warre's *Late Bottle Vintage* – Porto, Portugal 20 1.5oz

2016 Donnafugata Ben Ryé - *Passito di Pantelleria*, Italy 20 1.5oz

AMARO & LIQUERS

Aperol 12

Benedictine 16

Bigallet China China 12

Bonal 10

Braulio Amaro 12

Campari 12

Carpona Antica 12

Cocchi Americano 10

Cocchi Vermouth di Torino 8

Cointreau 11

Cynar 10

Dolin Dry Vermouth 10

Fernet Branca 12

Grand Liqueur de Sapins 16

Green VEP Chartreuse 40

Kablua 10

Leopold Brothers Alpine Fernet 12

Leopold Brothers Maraschino 12

Saler's Gentian Root 11

Tempus Fugit Barolo Chinato 14

Tempus Fugit Angelico Fernet 16

Yellow Chartreuse 16

Yellow VEP Chartreuse 40

Vieux Pontarlier Absinthe 20