

DESSERTS

VANILLA PANNA COTTA | 12
Seasonal fruit compote, shortbread crumble

BANANA BREAD PUDDING | 13
Rum, vanilla, cinnamon, brandy caramel glaze, whip
(allow 20 minutes)

MOLTEN CHOCOLATE BOMB | 13
Dark chocolate cake, molten chocolate center,
raspberry coulis (allow 20 minutes)

CHOCOLATE CHIP COOKIES | 15
Belgium chocolate, vanilla ice cream

PECAN RUM CAKE | 13
Rum caramel glaze, vanilla bean gelato
vanilla ice cream

BASQUE STYLE CHEESECAKE | 13
Huckleberry topping

HOUSE MADE ICE CREAMS

DARK CHOCOLATE SORBET | 10
Fleur de sel

CHEF VU'S "ADULT" ICE CREAM | 10
Inspired by a cocktail or a spirit.

OLIO NUOVO ICE CREAM | 12
Vanilla ice cream, Fleur de sel, Hack's Family LG olive oil,
marcona almonds

SPANISH FINISH | 15
Vanilla ice cream, Pedro Ximénez Solera 1927 Sherry

FROMAGE

THREE CHEESE PLATE | 28
Midnight Moon (Goat), Brillat Savarin (Cow), Manchego (Sheep)

DESSERT COCKTAILS

SPARK PLUG | 16
Vanilla vodka, coffee liqueur, Irish cream

BANANA BREAD OLD FASHIONED | 16
Rye, Tempus Fugit Banane, walnut bitters, Angostura bitters

GRASSHOPPER | 16
Vanilla vodka, creme de menthe, creme de cocoa, heavy cream

HOUSE CELLO - Creamy Mellon or Clear Pineapple | 15

AFTER DINNER DRINK SELECTIONS

SWEET WHITE

2019 Roûmieu - Lacoste Sauternes | 22
2023 Jorge Ordoñez & Co, Málaga, Muscat | 18

SHERRY

Alvear, Amontillado Carlos VIII 13
Alvear Asuncion Oloroso Soleral 13
Alvear 1927 Solera Pedro Ximénez | 15

MADEIRA

Broadbent 1996 Colheita | 32
Broadbent 1999 Colheita | 29
Broadbent Malmsey 10 yr | 22
Broadbent Sercial 10 yr | 22

PORT

Quinta de La Rosa, Ruby Reserve | 14
Quinta de La Rosa, Tawny | 14
Quinta de La Rosa, 20 yr Tawny | 27
Graham's, 10 yr Tawny | 15
Graham's, 20 yr Tawny | 24
Graham's, 30 yr Tawny | 45
Graham's, 2000 Vintage | 32
Dow's 10 yr Tawny | 15
Dow's 20 yr Tawny | 29
Dow's 30 yr Tawny | 48
Dow's 2015 LBV | 26
Dow's 2015 Quinta Senhora da Ribeira | 35
Dow's 2017 LBV | 15
Fonseca 2017 Vintage | 30

HOT

FRENCH PRESS FOR 2 | 14
DRIP COFFEE | 5
ESPRESSO | 5
TEA POT | 6