

DESSERTS

Grand Marnier and Chocolate Chip Souffle (V) Mandarin Sorbet	21
Puff Pastry Rhubarb Tart (V) Marzipan Ice Cream	21
Salted Caramel Sundae (V) Candied Popcorn, Peanuts, Fudge Sauce	21
Butterscotch Pudding (V) Crème Fraîche, Sea Salt	21
Profiteroles (V) Vanilla Ice Cream, Chocolate Sauce	21
Warm Chocolate Cake (V) Vanilla Ice Cream	21
Mixed Berry Bowl (V🌱)	21
Cookie Plate (V)	21
Assorted Ice Cream & Sorbet (V)	19
Artisanal Cheese Plate (V) Served with Honey Pistachios, Toasted Walnuts Orange Marmalade, Grape and Cranberry Walnut Bread Morbier Gruyère Rolf Beeler Le Secret De Compostelle Brie de Meaux Valdeon	39

(V) vegetarian / (V🌱) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERT WINES

Sauternes, Chateau d'Yquem 2007, Bordeaux, France 125 / 1850 (750mL)
Moscato d'Asti, Vietti 2022, Piemonte, Italy 15 / 65 (750mL)
Brachetto d'Acqui, Birbet NV, Piemonte, Italy 15 / 105 (750mL)
Tokaji 4 Puttonyos, Disznókő Szamorodni '1413' 2018, Hungary 24 / 120 (500 mL)

PORT

Warres 'Otima' 10yr Tawny, Douro Valley, Portugal 19 / 228 (750mL)
Sandeman 20yr, Douro Valley, Portugal 32 / 384 (750mL)
Taylor Fladgate 'Golden Age' 50yr Tawny 80

SHERRY

Callejuela Manzanilla Fina, Sanlucar de Barrameda 10 / 60 (375mL)
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MADEIRA

Broadbent Boal 10 Years Old, Portugal 19

SPARKLING

Champagne, Delamotte Brut NV, France 42/180 (750mL)
Champagne Rosé, Billecart-Salmon, Brut NV, France 58/290 (750mL)