

Dessert and Pairings

Chocolate Pot de Creme 15

velvety custard topped with dulce de leche chantilly and short bread cookie

» pairing: 1oz Amarula \$7 »

Lemon Semifreddo 14

refreshing lemon mousse paired with financier sponge, served with blueberry gel and chantilly

Chocolate Bread Pudding 16

served a la mode

» pairing: 1oz Grahams, Ruby Port \$7 »

Dulce de Leche Creme Brûlée 14

topped with fresh berries

» pairing: 1oz Sandeman, White Port \$6 »

Fosselman's Artisanal Ice Cream 12

French Vanilla, Oaxacan Chocolate, Strawberry (gf)

Fosselman's Artisanal Sorbet 12

Apricot, Pink Champagne, Tequila Lime (V) (GF)

Pastry Chef Maria Saldivar

Digestives

Averna 16

Bittersweet with hints of orange and licorice, balanced with notes of myrtle, juniper, rosemary, and sage.

Braulio 16

Bright alpine herbs mingle with pine, juniper, and mint, delivering a cool, woody bitterness with a clean, dry finish.

Cynar 16

Earthy and vegetal with artichoke at the core, balanced by dried herbs, subtle coffee, and a hint of sweetness.

Fernet Branca 16

Bracing and mint-forward, with bold notes of saffron and bitter roots, finishing with a lingering menthol coolness.

Abano 14

Herbaceous and warming, with notes of cinnamon, cloves, and bitter orange, with a touch of baking spice and gentle bitterness.

Ciociaro 16

Bold and bittersweet with rich cola, burnt orange, and dark herbal spice, softened by a touch of caramel.

Cynar 70 19

Intensely bitter and concentrated, with deep roasted notes of espresso, dark chocolate, and earthy herbs.

Montenegro 16

Delicately sweet with notes of orange zest, vanilla, rose petals, and a whisper of spice, finishing with a gentle herbal bitterness.

After Dinner Drinks

Grand Marnier Cuvée du Centenaire 49

Refined and complex, with aged cognac depth, candied orange peel, and subtle spice, delivering a luxurious, velvety finish.

Hine VSOP 17

Elegant and floral with bright stone fruit, acacia honey, and a hint of baking spice, finishing smooth and refined.

Remy Martin 1738 22

Smooth and full-bodied, offering rich flavors of toasted oak, butterscotch, and ripe stone fruit with a velvety finish.

Remy Tercet 36

Fresh and fruit-driven, with vibrant citrus, ginger, and tropical notes, balanced by light oak and a long, elegant finish.