

DESSERT

NEW YORK STYLE CHEESECAKE V 11
cherry compote, almond brittle, whipped cream

CHOCOLATE FUDGE CAKE V 12
chocolate whipped cream, fresh berries

LEMON RASPBERRY COOKIE V 12
lemon curd, raspberry sorbet, fresh berries

BLOOD ORANGE MIMOSA MOUSSE 12
tuile cookie, champagne sabayon whipped cream, candied blood orange

**CHOCOLATE PEANUT BUTTER
BROWNIE SUNDAE V 13**
*chocolate fudge brownie, peanut butter buttercream, vanilla bean ice cream
peanut butter caramel, peanut brittle*

AÇAÍ SORBET V 9
toasted coconut, fresh berries

COFFEE & TEA

COFFEE 4
LATTE 5
CAPPUCCINO 5
AMERICANO 5
ESPRESSO 4

ESPRESSO MARTINI 14
espresso, orangeccello, kahlúa

HOT TEA 4
*english breakfast, earl gray, passion
fresh mint, calm chamomile
china green tips*

V vegetarian

A suggested gratuity of 18% will be applied to all tables of 5 or more.

**Items on this menu contain (or may contain) raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.