

DIGESTIFS

	<i>sgl</i>	<i>dbl</i>
<i>Amaretto Disaronno</i>	10	12
<i>Buffalo Trace Cream</i>	9	11
<i>Bénédictine D.O.M.</i>	9	11
<i>Fernet-Branca</i>	9	11
<i>Ferrand Dry Curaçao</i>	9	11
<i>Frangelico</i>	9	11
<i>Grand Marnier Cuvée 1880</i>	47	60
<i>Mr. Black Cold Brew</i>	9	12
<i>St. George Absinthe Verte</i>	15	20



DESSERTS

Dubai Chocolate Pot de Crème 18
pistachio | crispy phyllo | cherry V

Foraged "Mushroom" 16
chocolate sponge cake | chocolate mousse | passion fruit

Key Lime Pie 18
vanilla gelato | graham cracker crumble | blueberry broth V

Peach Mousse 18
white chocolate | earl grey tea cake | vanilla sabayon

House-Made Gelato 5
one scoop GF V

Artisanal Cheese Selection 21
*domestic & imported cheeses | herb roasted mixed nuts | pickled grapes
honeycomb | fig jam | focaccia crostini V*



PORT | DESSERT WINE

	<i>3oz glass</i>
<i>Fonseca Bin 27 Ruby Porto, Portugal</i>	12
<i>Taylor LBV Ruby Porto, Portugal 2014</i>	15
<i>Cossart Gordon 10 Year Old 'Full Rich' Malmsey Madeira Madeira, Portugal</i>	18
<i>Quinta Do Noval Vintage Port Porto, Portugal 2018</i>	40
<i>Penfolds Grandfather 20 Year Solera Rare Tawny South Australia</i>	40
<i>Taylor Fladgate 20 Year Old Tawny Porto, Portugal</i>	25
<i>Taylor Fladgate 40 Year Old Tawny Porto, Portugal</i>	60
<i>Château de Cosse Sauternes 2018</i>	20
<i>Disznókő Tokaji Aszú Eszencia Tokaji Hungary</i>	<i>½ oz</i> 30

V vegetarian GF gluten free

*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.

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