

DESSERTS

PISTACHIO CHEESECAKE (V)

Kataifi, Caramel

9

Paired with:

Semillon/Sauvignon Blanc, Muscadelle, Chateau Petit Vedrines, Sauternes, France '18 (2oz)

6

Enticing aromas and flavors of ginger, stone fruits, and honey, the wine is juicy and intense with core of pineapple, quince and yellow plum fruit waiting to burst forth, kept in check for now by racy acacia and honeysuckle notes, harnessed through the finish by a hazelnut husk detail.

BAKLAVA (V)

Caramel, Vanilla Gelato, Pistachio Crumble

10

Paired with:

10-year Tawney Port, San Pedro, Porto, Portugal NV (2oz)

6

Features a pleasant aroma of dried fruit and figs, evolving into a touch of spices (pepper, cinnamon) and a light toasted. With a long and lingering finish, is the ideal point of balance between freshness and aromatic complexity. The touches of spice and fruit flavors are rounded off with chocolate.

ORANGE OLIVE OIL CAKE (V)

Chocolate Ganache, Espresso Gelato, Pistachio

11

Paired with:

Pedro Ximenez, Bodegas Toro Albala '99 (2oz)

7

A dark mahogany-colored sweet wine with intense aromas of dried fruits like raisins, figs, and dates, often complemented by notes of honey, molasses, coffee, and dark chocolate. The palate is characterized by a dense, sweet, yet balanced flavor profile with acidity and a light, elegant bitter touch that keeps it fresh. The finish is long, persistent, and velvety, leaving a lingering sensation of complexity, often with hints of licorice, sweet spices, and toasted caramel.

GELATO (GF, V)

Seasonal Rotation by the Scoop

3

Paired with:

Chinato Barolo, Pio Cesare, Piedmont, Italy (2oz)

8

A fortified Barolo wine with a complex aroma and flavor profile, characterized by notes of dark cherry, plum, blackberry, chocolate, blood orange, and various herbs and spices. It features a velvety texture, a balance of sweetness and bitterness, and a long, satisfying finish. The unique flavor comes from the infusion of cinchona bark, along with a family recipe of aromatic herbs like rosemary, cinnamon, cardamom, and sweet and bitter orange.

AFTER DINNER DRINKS

ESPRESSO MARTINI	17
<i>Vodka, Brewed Espresso, Fernet Branca, Cocoa Powder</i>	
BRANDY ALEXANDER	14
<i>Cognac, Crémé de Cacao, Heavy Cream, Nutmeg</i>	
CHOCOLATE MARTINI	13
<i>Vodka, Triple Chocolate liqueur, Baileys, Simple Syrup</i>	
WHITE RUSSIAN	13
<i>Vodka, Kahlua, Heavy Cream</i>	
MUDSLIDE	13
<i>Vodka, Baileys, Coffee Liqueur, Heavy Cream, Chocolate Shavings</i>	
PERSIAN BLOND	13
<i>Aged Rum, Orange Curaçao, Cream, Nutmeg</i>	
TOOTSIE ROLL	13
<i>Overproof Rye Whiskey, Pedro Ximenez Sherry, Chocolate Bitters</i>	
TOFFEE TALK	13
<i>Bottle-in-Bond Bourbon, Peanut Butter Whiskey, Maple, Pear Syrup</i>	
DREAMING OF ARUBA	14
<i>Diplomatico Reserva Rum, Montenegro Amaro, Maple, Bitters</i>	
CARAJILLO	13
<i>Licor 43, Brewed Espresso</i>	