

# DESSERTS

## **MATCHA PANNA COTTA (V)**

16

Fresh Local Honey, Pistachio Crumbles

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 MATCHA PANNA COTA (V)**

10

Fresh Local Honey, Pistachio Crumbles

~~Paired with:~~  
Caramelized Vanilla Gelato, Pistachio Crumble

**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)**

12

Chocolate Ganache, Orange Supreme, Hazelnut

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)**

3

Seasonal Rotation by the Scoop

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

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