



CS

DESSERTS

Thai Tea Crème Brûlée

black tea, warm spices, puffed wild rice,
black sesame cookie, micro basil

Dark Chocolate Pot de Crème

pandan buttercream, cocoa tuile, coconut jelly,
pistachio butter, toasted coconut & pistachio crumb

Mascarpone Cheesecake

graham cracker crust, blackberry coulis,
blood orange gastrique, candied hazelnuts

Stone Fruit Crumble

*mulled wine peaches & cherries, apple chip
brown butter wheat crumble, vanilla bean ice cream*

Sticky Toffee Pudding

warm toffee sauce, oat crumble, candied pecans



10 EACH

*Pastry Chef
Christian Springer*





COFFEE & TEA SERVICE

Utopian Coffee 5

union blend or decaf colombia buesaco

Harney & Sons Tea 6

green with citrus and ginkgo, jasmine green,
paris black tea blend, english breakfast,
earl grey supreme, or egyptian chamomile

COCKTAILS

Grasshopper 14

crème de menthe, cacao, cream

Brandy Alexander 16

cognac, cacao, cream, nutmeg

Irish Coffee 13

irish whisky, coffee, turbinado, cream

Espresso Martini 14

vodka, espresso, cacao, vanilla

PORT AND SHERRY

Valdespino Pedro Ximenez Sherry 14

Kopke Ten Year Tawny Port 16

DIGESTIF

Averna 12

Braulio 8

Fernet Branca 12

Montenegro 12

Nonino 16