



DESSERTS



Pumpkin Olive Oil Cake

miso caramel, toasted pepitas,
brown butter swiss meringue buttercream

Lemon Mascarpone Cheesecake *gf*

blackberry coulis, lemon curd,
torched italian meringue

Pear Brandy Crème Brûlée *gf*

confit pears, candied pear chip

Chocolate Peanut Butter Torte *gf*

flourless chocolate cake, dark chocolate crémeux,
peanut butter mousse, praline peanuts



\$12 EACH

Pastry Chef
Christian Springer





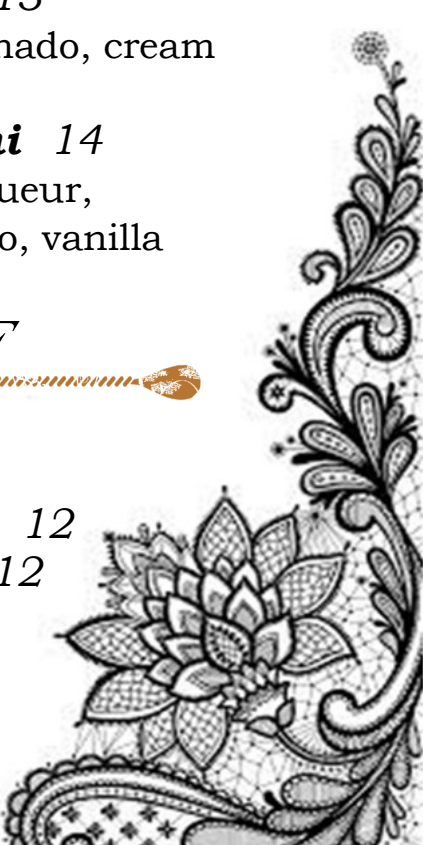
COFFEE & TEA

Utopian Coffee 5

union blend or decaf colombia buesaco

Harney & Sons Tea Service 6

green with citrus & ginkgo, jasmine green,
hot cinnamon spice black, earl grey,
english breakfast, 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 liqueur,
espresso powder, cacao, vanilla

DIGESTIF

Averna 12

Braulio 12

Fernet Branca 12

Montenegro 12

Nonino 16