



CS

DESSERTS

**Pomegranate Crème Brûlée** *gf*

maple almond tuile, pomegranate pearls,  
fresh raspberries

**Dark Chocolate Mousse** *gf*

chocolate cookie, pistachio mousseline,  
toasted pistachios, mocha ganache

**Grapefruit Olive Oil Cake** *vegan*

earl grey crème anglaise, grapefruit curd,  
praline pepitas, candied grapefruit peel,  
cardamom buttercream frosting

**Honey Mascarpone Cheesecake** *gf*

butterscotch bark, tahini caramel,  
cocoa meringues, oat crust

10 EACH

Pastry Chef  
Christian Springer



# CS

## COFFEE & TEA SERVICE

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### **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

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### **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

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### **Valdespino Pedro Ximenez Sherry** 14

### **Kopke Ten Year Tawny Port** 16

## DIGESTIF

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### **Averna** 12

### **Braulio** 12

### **Fernet Branca** 12

### **Montenegro** 12

### **Nonino** 16

