



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

12 EACH

Pastry Chef
Christian Springer



CS

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 liqueur, espresso powder,
cacao, vanilla

DIGESTIF

Averna 12

Braulio 12

Fernet Branca 12

Montenegro 12

Nonino 16

