



CS

DESSERTS

Hummingbird Cake

brûléed banana, pineapple chutney,
toasted pecans, salted caramel,
spiced rum cream cheese frosting

Lemon Mascarpone Cheesecake *gf*

blackberry coulis, lemon curd,
torched italian meringue

Strawberry Rhubarb Crème Brûlée *gf*

strawberry rhubarb jam, candied rhubarb

Chocolate Peanut Butter Torte *gf*

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

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

