



CS

*DESSERTS*



***Sherry Crème Brûlée*** *gf*

candied orange slice, sherry pearls

***Chocolate Peanut Butter Torte*** *gf*

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


***Lemon Mascarpone Cheesecake*** *gf*

blackberry coulis, lemon curd,  
torched Italian meringue



***Carrot Spice Cake***

rum soaked currants, brown butter cream  
cheese frosting, spiced pecans,  
balsamic caramel



***12 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 liqueur, espresso powder,  
cacao, vanilla

## DIGESTIF

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### **Averna** 12

### **Braulio** 12

### **Fernet Branca** 12

### **Montenegro** 12

### **Nonino** 16

