

DESSERT MENU

Crème Brûlée | 10

Chef recommended pairing: Grand Marnier Cordon Rouge (1oz | 8)

Assorted Gelato and Sorbets | 10

Chef recommended pairing: Amaretto Almond Liqueur (1oz | 8)

New York Cheesecake | 11

Chef recommended pairing: Ardbeg Islay Single Malt (1oz | 9)

Fallen Chocolate Soufflé | 12

Chef recommended pairing: Chambord Raspberry Liqueur (1oz | 7)

CIELO House Made S'mores | 12

Chef recommended pairing: Graham's Tawny Porto (1oz | 9)

AFTER DINNER LIBATIONS

Graham's 10 Year Tawny Port 12	Grappa Nonino 12	Chocolate Martini Chocolate Vodka, Bailey's, Chocolate Syrup 14
Graham's 20 Year Tawny Port 18	Amaro Nonino 14	Espresso Martini Vanilla Vodka, Kahlua, Espresso 14
Louis XIII by Remy Martin 1oz 130 2oz 250	Amaro Averna 12	Vieux Carre Rye, Cognac, Sweet Vermouth, Benedictine 15
Cincoro Extra Anejo 1oz 85 2oz 160	Sambuca 10	Warm Sweater Bourbon, Chili Cordial, Herbal Liqueur, Orange Bitters 15
	Grand Marnier 12	
	Benedictine 15	
	Remy Martin VSOP 14	
	Torres Brandy 10	
	Liquore Strega 12	
	Disaronno 12	
	Kahlua 10	
	Bailey's 10	

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.