

DESSERT

Farmers Market Crumble | 12

with Fresh Sweetened Whipped Cream

Chef recommended pairing: Lagavullin 16Y Islay Scotch (1oz | 10)

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)

Fallen Chocolate Soufflé | 12

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

DIGESTIF | AFTER-DINNER LIBATIONS

**Graham's 20 Year
Tawny Port**
18

**Otima 10 Year
Tawny Port**
12

Louis XIII by Remy Martin
1oz | 130
2oz | 250

Cincoro Extra Anejo
1oz | 85
2oz | 160

Carreño Espadin
1oz | 17
2oz | 32

Grappa Nonino | 12

Amaro Nonino | 14

Amaro Averna | 12

Sambuca | 10

Grand Marnier | 12

Benedictine | 15

Remy Martin VSOP | 14

Torres Brandy | 10

Liquore Strega | 12

Disaronno | 12

Kahlua | 10

Bailey's | 10

Chocolate Martini
Chocolate Vodka, Bailey's,
Chocolate Syrup
14

Espresso Martini
Vanilla Vodka, Kahlua,
Espresso
14

Vieux Carre
Rye, Cognac,
Sweet Vermouth,
Benedictine
15

Warm Sweater
Bourbon, Chili Cordial,
Herbal Liqueur,
Orange Bitters
15