

DESSERT



WARM FRENCH ALMOND CAKE 13
toasted almond, citrus confit, minneola tangelo sherbet

DARK CHOCOLATE & CARAMEL MOUSSE 11
creme fraiche, raspberry-rose jam, pistachio, cacao nib

TARTE AU CITRON 9
meyer lemon, fennel pollen, toasted meringue

SCOOP OF HOUSE MADE ICE CREAM/SORBET 5
add a shot of espresso.....5

AFTER DINNER DRINKS

ESPRESSO MARTINI 18
south fork vodka, remedy espresso, st george coffee liqueur, vanilla bean syrup, creme de cacao
 ~ with monkey shoulder blended scotch.....19
 ~ with arette reposado tequila.....19

WAKE THE DEAD 15
blended scotch, st. george coffee liqueur, averna, sweet vermouth, angó & orange bitters

ROYAL TOKAJI, 5 PUTTONYOS 21
tokaji, hungary

GRAHAM’S FINE RUBY PORTO 15

DOW’S, 10 YEAR TAWNY PORTO 15

DOMAINE DE LA TOUR VIEILLE, BANYULS “RIMAGE,” 2020 10

DOMAINE DE DURBAN, MUSCAT DE BEAUMES-DE-VENISE, 2019 10

REMEDY SUPPLY “JOSEPHINE BLEND” COFFEE OR “PILLOW TALK” DECAF 5
freshly roasted in auburn, california

REMEDY SUPPLY “JOSEPHINE BLEND” ESPRESSO OR CAPPUCCINO 6/8

ART OF TEA HOT TEA 4
english breakfast, earl grey, sencha green, jasmine reserve, lemon ginger, pacific mint, chamomile

3.5% service charge is added to all guest checks and distributed to our hourly kitchen staff

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