DESSERT

POACHED PEAR
verjus blanc poached, ginger streusel citruss mascarpone, saffron crème anglaise

CHOCOLATE
guanaja chocolate mousse, black onyx cocoa cherry fluid gel, cocoa nibs, mint ice cream

MONT BLANC
chestnut mousse, almond shortcrust mixed berries, fall spice~fig ice cream

BUTTERSCOTCH BUDINO
graham cracker ice cream, mini cannoli fresh market berries

HOUSE-MADE ICE CREAM OR SORBET
two scoops, pudwill farms berries handmade cookies

COFFEE AND TEA

IRISH COFFEE
bushmills, bailey's, cream

ESPRESSO MARTINI
xo café patron, kahlúa, iced espresso whipped cream

MONTE CRISTO
coffee, grand marnier, kahlúa, cream

CAFÉ CORRETTO
espresso, sambuca

GETTY BLEND COFFEE
custom blend of costa rican, brazilian and sumatran beans

SINGLE/DUPLICATE ESPRESSO
3.5/4.5

CAPPUCCINO
espresso and milk foam

CAFÉ LATTE
espresso, steamed milk, foam

TEA SERVICE
a selection of fine teas locally crafted by Art of Tea

DESSERT WINES
ANTIGUA SAUTERNES
QUADY ESSENSIA ORANGE MUSCAT
ST SUPERY MOSCATO

PORT
TAYLOR FLADGATE 10YR TAWNY
FONSECA BIN 27 PORTO
FONSECA TAWNY PORTO
SANDEMAN RUBY PORTO

CORDIALS
GRAND MARNIER
AMARETTO DI SARONNO
BAILEYS
KALHUA
SAMBUCA
CHAMBORD
FRANGELICO

COGNAC
COURVOISIER VSOP
HENNESSY XO
HINE TRIOMPHE
HINE ANTIQUE
BOULARD CALVADOS
DOM B & B