Desserts.

MEYER LEMON CREME BRULEE 10
lemon marmalade, fresh blueberries

S'MORES ICE CREAM CAKE 10
marshmallow ice cream, chocolate sorbet, graham cookie bottom

PB&J PANNA COTTA 10
yogurt and chocolate, peanut butter cream and crunch, candied shiso, strawberry sorbet

COFFEE & STOUT DONUTS 10
coffee crème anglaise, brown sugar streusel

BROWNIE 10
frangelico caramel, candied hazelnut, mascarpone, hazelnut gelato

CARROT CAKE 10
coconut caramel sauce, candied walnuts, tutti frutti ice cream

La Colombe Coffee.

COFFEE 4

ESPRESSO single or double 3.5 / 5

LATTE 6

CAPPUCCINO 6

Rare Tea Cellars.

regal **EARL GREY** 5

first flush **DARJEELING** 6

magnolia blossom **OOLONG** 6

emperor's **CHAMOMILE** 5

emperor's **MINT MERITAGE** 5

SENCHA green tea 5

This menu was thoughtfully created by Pastry Chef, **ANDREA COTÉ.**

Dessert Wines, 2 oz. pours.

SARACCO (4 OZ.) 10
moscato d'asti. piedmont. italy. 2015.

MALVIRA' (4 OZ.) 10
birbet (brachetto). piedmont. italy. nv.

CHÂTEAU TUYTTENS 10
sauternes. bordeaux. france. 2012.

DISZNÓKŐ 16
5 puttonyos tokaji. hungary. 2007.

D'OLIVEIRAS 40
verdelho. madeira. portugal. 1973.

RARE WINE CO. 18
new york malmsey. madeira. portugal. nv.

RARE WINE CO. 18
boston bual. madeira. portugal. nv.

BODEGAS TRADICIÓN 17
oloroso sherry. jeréz. spain. nv.

BODEGAS TRADICIÓN 15
cream sherry. jeréz. spain. nv.

BODEGAS TRADICIÓN 20
pedro ximenez sherry. jeréz. spain. nv.

NIEPOORT 10
10-year-old tawny port. portugal. nv.

NIEPOORT 19
20-year-old tawny port. portugal. nv.

SMITH WOODHOUSE 20
vintage port. portugal. 1985.