

DESSERTS

Chocolate Chocolate Tart *chocolate cake with chocolate mousse*

Served with banana ice cream. 17

Ultimate Chocolate Fudge Cake "*Gluten Free*" *a single layer of chocolate glazed decadence in a pool of crème anglaise*

Served with fresh raspberries. 20

Crème Brulé *19*

Ice Cream Pie *chocolate, strawberry, or caramel sauce*

Granita *14*

Brown Butter Tart *brown butter and brickle filling. 22*

Banana or Vanilla Bean Ice Cream *14*

Ricotta Cannoli *18*

Brandy Alexander *24*

Lemon Ricotta Cheesecake *the creamiest of cheesecakes, layered with a lemon filling 20.*

Biscotti with Vin Santo *26*

Berries of the Season, Crème Anglaise *21*

PREPARED TABLESIDE

Zabaglione over Raspberries *24*

Bananas Flambé *24*

Coffee Noce *21*

Coffee Napolitano *21*

With Coffee and Espresso Recommendations

House Made Limoncello

Sambuca

Hazelnut

Tuaca

DESSERT WINES / SHERRY & PORTS

BY THE GLASS

2018 Moscato, D'asti, Saracco *18*

2009 Vin Santo, Felsina *18*

2018 Chateau Carmes De Rieussec *18*

NV Fernando Di Castilla, Sherry *17*

2008 Smith Woodhouse, Late Bottled Vintage Port *24*

NV Smith Woodhouse, Tawny Port, 20 Years Old *32*

NV Smith Woodhouse, Tawny Port, 10 Years Old *32*

HALF BOTTLES

2018 Chateau Carmes De Rieussec *70*

2011 Chateau Coutet *140*

2014 Muller-Catoir, Auslese *90*

2016 Château Doisy-Vedrine *90*

2017 Château Roûmieu – Lacoste *90*

2015 Diedesheimer Kalkofen Berenauslese *95*

1988 Château D'Yquem *800*

TONIGHT'S CHEESES

Please ask your server

