

DESSERTS

Sorbets & Ice Creams (House Made Seasonal Flavors)	6
Ginger Spice Cake, Pumpkin Cream Cheese Frosting Cranberry Sauce	15
Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls	16
Ube Pot de Crème, Fresh Berries, Bubu Arare Tuile	13
Seasonal Semifreddo <i>Ask server for details.</i>	15

Dessert Platter (2 person minimum, available at dinner only)	18 per person
Seasonal Fruits, Ice Creams and Sorbets, Chef Select Signature Desserts	

AFTER DINNER WINES & PORTS

DESSERT WINES

Chateau Du Roumieu, Sauternes, France	15
Royal Tokaji, 5 Puttonyos, Hungary	17
Dolce by Far Niente, Napa Valley, CA	15
Cocchi Nebbiolo Chinato, Barolo, Piedmont, Italy	20
Antinori Muffato della Sala, Umbria, Italy	25

PORT BY HOUSE OF GRAHAM'S

Six Grapes, Ruby	15
10 Year Tawny	18
20 Year Tawny	28
30 Year Tawny	60
40 Year Tawny	95
2000 Vintage Port	55

ROKA ESPRESSO MARTINI	17
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La Colombe espresso, Wheatley vodka, Kahlua, Licor 43

LA COLOMBE COFFEE

Nizza Regular Americano	7
Monte Carlo Decaffeinated Americano	7