



D E S S E R T

Valhrona Jivara Chocolate Bar with Passion Fruit and Bacio Ice Cream	13
Warm Valhrona Chocolate Cake with Amarena Cherry Ice Cream	13
Roasted Pineapple with Brown Butter Mango Financier and Coconut Ice Cream	12
Brazilian Vanilla Panna Cotta with Rhubarb, Huckleberry and Wild Strawberry Sorbet	12
Green Tea Custard with Banana and Chocolate Pearls	9
House-Made Sorbets and Ice Creams (per scoop)	4
ROKA AKOR Dessert Platter – Chef’s Selection (minimum 2 people)	18 per person

RARE TEA CELLARS	/pot		/pot
Emperor’s Mint Meritage	5	Lemon-Berry Meritage	6
Fukamushi Sencha Green Tea	7	Moonlight Jasmine Blossom	6
First Flush Darjeeling	6	Gingerbread Dream Rooibos	8
Emperor’s Chamomile	5	Genmaicha Green Tea	4
 SIGHTGLASS COFFEE			
French Press	7	Cappuccino	5
Espresso	4	Latte	5
Double Espresso	6	Macchiato	4
Americano	4		
 AFTER DINNER DRINKS			
Ferreira 10 Year Tawny Port	12	Meyer Family Port	8
Broadbent Malmsey 10 Year Madeira	12	Hidalgo Amontillado Napoleon Sherry	6
Lemorton Reserve Calvados	17	Hidalgo Amontillado La Gitana Sherry	6
Aqua Perfecta Poire Eau de Vie	12	Chartreuse Green	16
Chateau Briat Hors d’Age Armagnac	18	Chartreuse Yellow	16
Dartigalongue 1981 Bas Armagnac	35	Germain Robin Craft Method	14
Maison Surrenne Grand Champagne XO	28	Lairds Applejack	8
Averna Amaro	10	Fernet Branca	9
Royal Tokaji 5 Puttonyos	18		

Dishes are meant to be shared and subject to change based on seasonal availability * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

4% surcharge added to food and beverage sales for SF Employer Mandates