



D E S S E R T

Meyer Lemon Brûlée with Pistachio and Crème Fraiche Ice Cream 12

Recommended Pairing: Domaine Carneros Brut, 14

Warm Valrhona Chocolate Cake with Straus Milk Ice Cream and Chai Tea Anglaise 13

Recommended Pairing: Meyer Family Port, 8

Warm Apple Tart Tatin with Bourbon Vanilla Ice Cream 12

Recommended Pairing: Lemorton Reserve Calvados, 17

Hokkaido Cheesecake with Yuzu and Fresh Berries 12

Recommended Pairing: Rihaku "Dreamy Clouds" Nigori, 13

House-Made Sorbets and Ice Creams (per scoop) 4

Recommended Pairing: Wisdom of a Lady, 13

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	10
Chateau Briat Hors d’Age Armagnac	18		Chartreuse Yellow	10
Dartigalongue 1981 Bas Armagnac	35		Germain Robin Craft Method	14
Maison Surenne Grand Champagne XO	28		Lairds Applejack	8
Averna Amaro	10		Fernet Branca	9
Royal Tokaji 5 Puttonyos	18			

JAPANESE SUNTORY WHISKEY FLIGHT 22

Yamazaki 12 yr (single malt) * Hibiki 12 yr (blended malt) * Hakushu 12 yr (single malt)

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— 20% service charge to parties of 6 or more