



## DESSERT

### *classics—*

**CARAMELIZED BRIOCHE** - 14 -  
*figs, yogurt, lemon balm sorbet*

**CHOCOLATE INTEMPERANCE** - 14 -  
*milk chocolate mousse, almond butter ice cream*

**JAPANESE CHEESECAKE** - 14 -  
*hazelnut mousse, green apple sorbet*

**soufflé—** please allow 20 minutes

**CHOCOLATE SOUFFLÉ** - 16  
*salted caramel anglaise*

*dessert wines by the glass—*

Broadbent Verdhelho 10 yr - 16 -  
MADEIRA, PORTUGAL NV

Château Suduiraut 1er Cru Classé - 18 -  
SAUTERNES, BORDEAUX, FRANCE 2005

Quinta do Noval Late Bottled Vintage - 12 -  
OPORTO, PORTUGAL 2013

Royal Tokaji, Aszú, 5 Puttonyos - 18 -  
TOKAJI, HUNGARY 2013

Yalumba 21 Year Tawny - 22 -  
SOUTH AUSTRALIA, AUSTRALIA

Willi Schaefer Riesling Domprost Auslese - 18 -  
MOSEL, GERMANY 2016

*dessert spirits—*

Ragnaud-Sabourin Cognac Fontvielle No. 35 - 48 -

Jose Cuervo Extra Añejo “Reserva de la Familia” - 50 -

WhistlePig Boss Hog 16 year Rye  
“The Samurai Scientist” 10z - 80 -

Bruichladdich Octomore Scotch - 60 -