



DESSERTS

WOODFIRE-BAKED CAMEMBERT FOR 2 \$31
truffle-honey, port wine onion jam & woodfire grilled brioche
Pairing: Port Sao Pedro 10yrs \$14 or Port Ramos Pinto 30 Tawny \$29

STRAWBERRY SUNDAE \$16
white macadamia cookie crumbs, strawberry ice cream,
Chantilly, strawberry coulis
Pairing: René Briand Sparkling Rosé \$15 or Dona Vega Mezcal “Tobala” \$26

APPLE TARTE TATIN FOR 2 \$24
whipped vanilla crème fraîche
Pairing: Calvados Père Magliore XO \$17 or Calumet 10 yr Bourbon \$22

HALF-BAKED CHOCOLATE
MACADAMIA COOKIE (2pp) \$21
crème fraîche ice cream
Pairing: Amaro Montenegro \$15 or Cognac Tesseron Lot #90 XO \$26

PROFITEROLE \$16
vanilla ice cream, hot Valrhona fudge, chocolate sprinkle
Tonka bean whipped cream
Pairing: Armagnac Saint-Vivant \$15 or Grappa 'OF' Amarone Barrique \$17

CHOCOLATE LAVA CAKE \$16
hazelnut milk crumble, caramel ice cream and salt flakes
Pairing: Taylor Fladgate 10 yr tawny \$22 or Chartreuse Green \$22

CRÈME BRÛLÉE \$15
fresh fruits
Pairing: Sauternes- La Chapelle De Lafaurie-Peyraguey \$16 or Plantation Rum 5 yr \$17

HOUSE-MADE ICE CREAM & SORBETS \$12
flavors change daily
Pairing: Jorge Ordóñez 2006 , Andalucia \$14 or Calvados Père Magliore XO \$17



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