

Desserts

WOODFIRE-BAKED CAMEMBERT FOR 2 31

truffle-honey, port wine onion jam & woodfire grilled brioche

Pairing: Port Sao Pedro 10yrs 14

Port Ramos Pinto 30 Tawny 29

APPLE TARTE TATIN FOR 2 26

whipped vanilla crème fraîche

Pairing: Calvados Père Magliore XO 17

Calumet 10 yr Bourbon 22

HALF-BAKED CHOCOLATE MACADAMIA COOKIE (2pp) 21

crème fraîche ice cream

Pairing: Amaro Montenegro 15

Cognac Tesseron Lot #90 XO 26

PROFITEROLE 18

vanilla ice cream, hot Valrhona fudge, chocolate sprinkle
Tonka bean whipped cream

Pairing: Armagnac Saint-Vivant 15

Grappa 'OF' Amarone Barrique 17

CHOCOLATE LAVA CAKE 18

hazelnut milk crumble, caramel ice cream and salt flakes

Pairing: Taylor Fladgate 10 yr tawny 22

Chartreuse Green 22

CRÈME BRÛLÉE 16

fresh fruits

Pairing: Sauternes- La Chapelle De Lafaurie-Peyraguey 16

Plantation Rum 5 yr 17

HOUSE-MADE ICE CREAM & SORBETS 12

flavors change daily

Pairing: 2006 Jorge Ordóñez, Andalucía 14

Calvados Père Magliore XO 17

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