

# DESSERTS

## Baked Alaska - 14

Key Lime, Raspberry, Graham Cracker, Boomsma

### SUGGESTED PAIRING:

Vietti Moscato d'Asti 2025 | Piedmont, Italy - 12

## Chocolate Nemesis - 16

Jivara Milk Chocolate, Chocolate Crèmeux, Sour Cherry

### SUGGESTED PAIRING:

Alvear PX Sherry 'Solera 1927' | Montilla-Moriles DO, Spain - 19

## Crème Brûlée - 15

Vanilla Bean, Demerara, Strawberry

### SUGGESTED PAIRING:

Chateau Guiraud 'Petit Guiraud' Sauternes 2024 | Bordeaux, France - 22

## Sorbet - 10

Blueberry & Lemon

### SUGGESTED PAIRING:

Il Gusto di Amalfi Limoncello - 13

— THAT'S, THAT ME ESPRESSO —

INSPIRATION | CARAJILLOS WITH KATE MOSS

**The M&F Espresso Martini - 19**

Wake me up, F@ck me up

# LUXURY NIGHT CAPS

## COGNAC & ARMAGNAC

Remy Martin Louis XIII - 500  
Courvoisier XO - 97

Hennessy XO - 83  
Delord 25 Year - 35

## BOURBON, RYE & AMERICAN

Willet "Ambrosia" - 130  
Willet "Screaming Peanuts" - 187  
Blanton's Gold - 60

Michter's 10 Year Bourbon - 80  
Old Carter "Small Batch 17" - 87  
Bardstown Discovery 13 - 48

## INTERNATIONAL WHISK(E)Y

The Macallan 18 Year - 122  
Johnnie Walker Blue - 84  
Yamazaki 12 Year - 85

Gold Spot "The Generations" - 120  
Lagavulin 16 Year - 34  
Auchentoshan 12 Year - 16

## DESSERT WINE

Château Guiraud 'Petit Guiraud' Sauternes 2024 - 22  
Vietti Moscato d'Asti 2025 - 12

Rare Wine Co., Madeira 'Savannah Verdelho' - 20  
Alvear PX Sherry 'Solera 1927' - 19

C.K. Kopke Colhietta Port 2007 - 23

Smith Woodhouse 10 Yr Tawny Port - 18

Niepoort, 30 Yr Tawny Port - 65

Château d'Yquem, Sauternes, France 2010 - 985 (375ml bottle)