

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

or

Strawberry & White Peach

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)