

DARK CHOCOLATE CRÈME BRULEE V

whipped crème fraîche, chocolate coconut crumb

CEDAR + STONE DONUTS V

mocha sauce + maple anglaise

BUTTERSCOTCH BREAD PUDDING V

warm butterscotch sauce, fresh berries, sebastian joe's vanilla bean ice cream

CARROT CAKE V

gingersnap crumb, sebastian joe's vanilla bean ice cream

SEBASTIAN JOE'S V GF

seasonal ice cream + sorbet

ARTISAN CHEESE BOARD VN

fruit compote, grilled local bread

VANILLA BEAN CHEESECAKE V

graham cracker crust, strawberry rhubarb compote

V® vegetarian - may contain eggs/dairy GF® gluten free N® contains nuts

[illy coffee]

COFFEE ESPRESSO

CAPPUCCINO

[tea forte]

BLACK

english breakfast, earl grey, bombay chai

GREEN

green mango peach, green sencha

CAFFEINE-FREE

chamomile citron, ginger lemongrass, citrus mint, decaffeinated english breakfast

For parties of 8 or more, a Staff Service Charge of 20% is added to menu prices, which is distributed directly to the personnel providing the service.

All prices and charges are subject to applicable taxes.

Additional gratuities may be offered at your discretion.



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DESSERT WINES

SAUTERNES, EMOTIONS DE LA TOUR

Bordeaux, France

VIN SANTO, VOLPAIA

Chianti Classico, Italy

RUBY PORTO, NIEPOORT

Porto, Portugal

TAWNY 10 YR PORTO, NIEPOORT

Porto, Portugal

TAWNY 20 YR PORTO, KOPKE

Porto, Portugal

AMARO

[WITH TASTING NOTES]

APEROL

Orange zest, herbs, vanilla

BRAULIO

Gentian, juniper, wormwood, yarrow

CAMPARI

Bitter orange, herbs, wood

FERNET BRANCA

Bitter orange, cardamom, chamomile, myrrh

JÄGERMEISTER

Citrus, anise, saffron, ginger, gingseng

MELETTI

Anise, clove, gentian, orange peel, saffron

NONINO QUINTESSENTIA

Thyme, gentian, saffron, anise, rhubarb, orange, tamarind

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