

DESSERT

CHEESECAKE

Seasonal Berries, Vanilla Bean Gelato

11

WARM BEIGNETS

Hazelnut Chocolate, Salted Caramel

10

MEYER LEMON TART

*Swiss Meringue, Shortbread Crumble,
Raspberry Sorbet*

11

CHOCOLATE GANACHE CAKE

Hazelnut Mousse, Toffee Dust

11

CRÈME BRÛLÉE

Mixed Berry Compote, Streusel Crumble

10

ARTISAN CHEESE PLATE

*Cave-Aged Grana Padano,
Stilton Blue, Humboldt Fog Goats Milk Cheese*

20

FROM THE BARISTA

Artisan coffee roasted by Lavazza. Brewed and served in a French Press.

SMALL FRENCH PRESS 6 LARGE FRENCH PRESS 12

FORTÉ HOT TEA 4

*English Breakfast, Earl Grey, Ginger-Peach, Sencha Green,
Chamomile-Citrus, Moroccan Mint*

ESPRESSO DRINKS

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 5

MACCHIATO 5.5

CORTADO 5.5

CAPPUCCINO 6

LATTE 6

DRINK YOUR DESSERT

TAYLOR FLADGATE 20 YEAR TAWNY PORT, PORTUGAL MV 19

WARRES "OTIMA" 10 YEAR TAWNY PORT, PORTUGAL MV 10

WARRE'S VINTAGE PORT, PORTUGAL MV 1985 30

MICHELE CHIARLO "NIVOLE" MOSCATO D'ASTI, ITALY 2016 10

ROYAL TOKAJI CO. "5 PUTTONYOS", HUNGARY 2008 14

FONSECA LBV PORT, PORTUGAL 2009 8

CHATEAU LARIBOTTE SAUTERNES, BORDEAUX, FRANCE 2015 9

COGNAC

HENNESSEY VS 9

COURVOISIER VS 9

REMY MARTIN VSOP 14

H BY HINE VSOP 13

HENNESSEY XO 25

MARTELL XO 22

HENNESSEY PARADIS 120

R.M. LOUIS XIII 225