

After Dinner Menu

desserts, nightcaps, and refined indulgences

Cocktails

The Smoking Bullet 32

old forester 1910 craft whiskey, 7-year apple brandy, benedictine, cherry syrup, angostura bitters, smoked with hickory wood

A Trace of Salted Caramel 20

buffalo trace bourbon, grind espresso liqueur, espresso, caramel syrup, sea salt, sweet & salty rim

Tiramisu Espresso Martini 17

sobieski vanilla vodka, frangelico, grind espresso liqueur, espresso, lady finger, mascarpone, cocoa powder

Remy Martin Cognac

VSOP 16 | 1738 Accord Royal 20 | Tercet 32 | XO Excellence 65



Half Ounce 150 | One Ounce 250

The Ultimate Expression of the Mastery of Time

Dessert Wine

Graham's Port Six Grapes Reserve 10

Kopke Port 10-Year Tawny 12

Madeira Boston Bual Special Reserve 14

Sauternes Château Laribotte, Bordeaux, France 16

Aszu 5 Royal Tokaji, "Red Label," Hungary 19

Elio Perrone Moscato "Sourgal," Italy 30 (375 ml)

Desserts

Bourbon-Spiked Carrot Cake 16

woodford reserve bourbon caramel, cream cheese frosting, candied pecans, brown butter ice cream (v)

Spiced Orange Custard 14

brown butter crumb, caramelized orange (v) (gf)

Butterscotch Pumpkin Bread Pudding 19

served warm, vanilla bean gelato (v)

Tiramisu 14

espresso-soaked ladyfingers, mascarpone cream, cocoa (v)

Molten Chocolate Cake 14

warm, flowing chocolate center (v) | [vanilla bean gelato](#) +4

Key Lime Pie 12

graham cracker crust, key lime gel, fresh mint, whipped cream (v)

Chef's Whim Cheesecake 12

rotating selection (v) (gf)

Affogato 12

vanilla bean gelato, shaved chocolate & fresh espresso (v)

Vanilla Bean Gelato 12

three scoops (v) (gf)

Blood Orange Sorbet 12

fresh citrus (vg) (gf)

House-Made Confections 10

seasonal chocolates and pâtes de fruits, rotating selection

Coffee & Espresso

Italian Drip Coffee 6 (free refills)

Double Espresso 6

Americano 7

Cappuccino 7

Latte 7

Cold Brew 7