



Desserts

SESAME PIE 15

black sesame crust, coconut pudding, coconut brittle, citrus jellies

MASCARPONE BUDINO 15

orange mousse, white chocolate crunch, puff pastry

MOCHA TART 15

cocoa crust, coffee cremeaux, almond praline, cornflake crunch, coffee meringue

ICE CREAM SUNDAE 15

parmesan soft serve, balsamic caramel, olive oil, thyme meringue "sprinkles"

Drinks

PARISIAN COCOA 16

vodka, dark chocolate, green Chartreuse, cream, mint tincture

CREAMSICLE 15

gin, curacao, campari, vanilla-orange syrup, almond milk

CORDIALS & SPIRITS

irish cream	biscotti liqueur	limoncello
grand marnier	chambord	hennessy vsop
amaretto	sempe armagnac vsop	
galliano	mr. black coffee	

SHERRY, PORT & WINE

tawney	sweet vermouth
sauternes	dry white port
pedro ximenez	lillet blanc
moscato d'asti	

COFFEE, ESPRESSO, TEA

coffee
espresso
irish coffee
harney & sons teas

James Bishop - Pastry Chef



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