



## ◆ C A K E ◆

### FUNFETTI 9

vanilla cake, white buttercream frosting, strawberry, milk crumble

### GRASSHOPPER CAKE 9

dark chocolate cake, peppermint icing, bittersweet chocolate ganache, old school mints

## ◆ P I E ◆

### MILE HIGH COCONUT CREAM PIE 9

curried sesame graham crust, toasted coconut, sesame praline

### BLUEBERRY RHUBARB SLAB PIE 9

cream cheese crust, buttermilk basil ice cream

### BANANA PUDDING 9

pretzel crumble, miso caramel, crème fraiche whip, peanut caramel popcorn

## ◆ I C E C R E A M & S O R B E T ◆

vegan chocolate london fog ice cream 6

milk & cookies ice cream 6

strawberry mojito sorbet 6

*pastry chef*

*Rachel Sherman*

## AFTER DINNER DRINKS.....cordially yours.

### *Dessert Wines*

RIESLING, ELK COVE, LATE HARVEST, 2013, COLUMBIA VALLEY

*honeyed sweet fruits and flowers* ..... 10

MOSCATO EOS, 2012, PASO ROBLES

*tropical bouquet, rich and creamy* ..... 8

SANDEMAN TAWNY, NV, PORTO

*classical expression of port; sweet and soft* ..... 8

### *Cordials*

CRÉME DE CACAO, TEMPUS FUGIT

*artisanal spirit sourced from Venezuelan cacao* ..... 10

APRICOT, LUXARDO

*traditional recipe of sweet fruit aged in oak* ..... 7

SAMBUCA, LAZZARONI

*original licorice spirit from a small craft distillery* ..... 8

FERNET, ANGELICO

*powerful amaro made with herbs, spice and roots* ..... 20

QUINA, MAURIN

*cherries macerated with almonds and quinine* ..... 14

### *Coffee*

*by La Colombe*

COFFEE \$3.5

ESPRESSO \$4

DOUBLE ESPRESSO \$5.5

CAPPUCCINO \$4.5

LATTE \$4.5