

DESSERT

LIME PIE graham cracker crust / whipped cream	\$10
GRILLED PINEAPPLE UPSIDE-DOWN CAKE caramel / whipped crème fraîche / bordeaux cherry	\$12
RUSTIC APPLE TART vanilla ice cream	\$12
CHOCOLATE CAKE decadence	\$13

ICE CREAM

vanilla
chocolate
raspberry

SORBET

hibiscus
lime
mango

one scoop \$4 / three scoops \$11

TEA

PALAIS DES THÉS

DARJEELING MARGARET'S HOPE

SENCHA ARIAKE

THÉ DES LORDS

GRAND JASMIN CHUN FENG

INFUSION DE MENTHE DECAF

INFUSION DE CAMOMILLE DECAF

\$4

COFFEE **LAVAZZA**

DRIP	\$4
ESPRESSO	\$4
CAPPUCCINO	\$5
LATTE	\$5

 = VEGAN

 = VEGETARIAN

 = GLUTEN FREE



AFTER DINNER DRINKS

SWEET WINE

LINDEN VINEYARDS, 'LATE HARVEST' Petit Manseng Linden, VA/2014	\$12
DOMAINE DE DURBAN, 'MUSCAT DE BEAUMES-DE-VENISE' Muscat Rhône Valley, FR/2016	\$10
CHÂTEAU PARTARRIEU Semillon Sauternes, Bordeaux, FR/2009	\$14
BODEGAS TORO ALBALÁ, 'DON PX' Pedro Ximénez Andalucia, SP/1988	\$18
OREMUS TOKAJI ASZÚ, '5 PUTTONYOS' Furmint Tokaji, HU/2010	\$35

FORTIFIED WINES

GRAHAM'S, FINE RUBY Touriga Nacional, Touriga Franca Douro, PT	\$12
BLANDY'S 5 YR, MALMSEY Malvasia Madeira, PT	\$13
DOW'S COLHEITA, SINGLE HARVEST TAWNY Tinta Barroca, Tinta Roriz Douro, PT/2007	\$20
HENRIQUEZ AND HENRIQUEZ, 20 YR Terrantéz Madeira, PT	\$30

