

DESSERTS

MONTE SCROPPINO

lime sorbet | prosecco | vodka | cream

USD 16.50

CHOCOLATE

white chocolate | hazelnut | banana | chocolate sauce | vanilla

USD 16.50

PINEAPPLE

caramel | white chocolate | popcorn | buttermilk

USD 16.50

MANGO

chocolate | yogurt | merengue | crumble | tamarind

USD 16.50

POACHED PEAR

coffee | chocolate | licorice | Bastogne | citrus

USD 16.50

HOMEMADE SORBET

USD 3,50 per scoop

+ USD 8 with fresh fruit

CHEESE

French and international cheeses | nut bread | compote | grapes

USD 21.50

DESSERT WINES & THE FINEST PORTS

PEDRO XIMENEZ | 2016

Pedro Romero, Andalucía, Spain

A sweet sherry based dessert wine with tastes of raisin and molasses.

This wine pairs great with coffee & chocolate desserts.

USD 20

GEWURZTRAMINER | 2014

Luigi Bosca, Mendoza, Argentina

This wine has notes of herbs, passion fruit, and lychee.

It pairs great with tropical fruit desserts.

USD 12

BRACHETTO | 2016

Acquesi, Piedmont, Italy

This wine is slightly bubbly with hints of strawberries.

It pairs well with red fruit or chocolate inspired desserts.

USD 10

RIESLING | 2015

Beerenauslese, Rheinhessen, Germany

This Riesling is sweet with some subtle sours and an herbal aroma with a long aftertaste.

It pairs well with floral, herbal and cheese desserts.

USD 14

QUINTA DO PORTAL, DOURO VALLEY, PORTUGAL

The Douro is the oldest and one of the most important wine regions in the world. Traditionally red varieties such as Touriga Franca, Tinta Barroca, and Tinta Roriz are used to create Portal. The grapes rest in old barrel casks for years after being handpicked from the vineyards. We offer different aged Portal ports.

QUINTA DO PORTAL 10 YEARS | USD 12

Lively tawny in color and an intense aroma of dry fruits. Although some notes of young red fruits are present, it is full-bodied with some peppery notes.

QUINTA DO PORTAL 20 YEARS | USD 21

Pale amber in color, a great fragrance, character, and length of flavor with plum and orange notes, but also walnuts and almonds that give it complexity.

QUINTA DO PORTAL 30 YEARS | USD 38

Golden in color with excellent flavors of hazelnuts, a hint of toasted almonds, and a rich exotic mandarin sweetness. An excellent balance of sweetness and acidity.

QUINTA DO PORTAL 40 YEARS | USD 50

An orange-maple color with a golden rim and amber glints in the center. Orange liqueur flavor with very delicate nutty aromas and minerality, extremely balanced on its sweetness, some honey notes, but with an incredible fresh acidity alongside.