

# DESSERTS

## CHOCOLATE

almond | pistachio | cherries | macaroon | caramel  
USD 16.50

## STRAWBERRY

yuzu | yogurt | cardamom | white chocolate  
USD 16.50

## PANNA COTTA

soursop | vanilla | rhubarb | beet | cactus fruit  
USD 16.50

## MANGO

chocolate | yogurt | merengue | crumble | tamarind  
USD 16.50

## MONTE SCROPPINO

lime sorbet | Prosecco | vodka | cream  
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.

**USD 20**

## **GEWURZTRAMINER | 2014**

Luigi Bosca, Mendoza, Argentina

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

**USD 12**

## **BRACHETTO | 2016**

Acquesi, Piedmont, Italy

This wine is slightly bubbly with hints of strawberries.

**USD 10**

## **RIESLING | 2015**

Beerenauslese, Rheinhessen, Germany

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

**USD 14**

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## **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.

**10 YEARS**

**USD 12**

**20 YEARS**

**USD 21**

**30 YEARS**

**USD 38**

**40 YEARS**

**USD 50**

*Prices are in USD and including OB (taxes)*