

## DESSERTS

### CRÈME BRULEE CARDAMOM

spice bread | orange curd | caviar lime  
USD 16.50

### MONTE SCROPPINO

lime sorbet | Prosecco | vodka | cream  
USD 16.50



### DARK CHOCOLATE

green apple | honey anglaise | popcorn  
USD 16.50

### HOMEMADE SORBET

USD 3.50 per scoop  
+ USD 8 with fresh fruit



### LAVENDER

white chocolate | poached pear | mirror glaze  
USD 16.50

### CHEESE

French and international cheeses | nut bread  
compote | grapes  
USD 21.50

## DESSERTS 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

### BRACHETTO | 2016

Acquesi, Piedmont, Italy  
This wine is slightly bubbly with hints of  
strawberries  
USD 10

### GEWURZTRAMINER | 2014

Luigi Bosca, Mendoza, Argentina  
This wine has notes of herbs, passion fruit,  
and lychee  
USD 12

### SAUVIGNON BLANC | 2019

José Pariente, Rueda, Spain  
This sauvignon blanc is a late harvest and  
light sweet with a floral aftertaste  
USD 13

### 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

12 YEARS  
USD 21

30 YEARS  
USD 38

40 YEARS  
USD 50