



DESSERTS

CRÈME BRÛLÉE CARDAMOM

spice bread | orange curd | caviar lime

USD 16.50

DARK CHOCOLATE

green apple | honey anglaise | popcorn

USD 16.50

LAVENDER

white chocolate | poached pear | mirror glaze

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 28

*All cheeses are not pasteurized and come
from Bourgondisch Lifestyle*

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

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

BLEND | 2015

Château Climens, Papillon de
Sauternes
A combination of Sauvignon Blanc
and Sémillon. This wine has hints of
honey, peach and pineapple
USD 16

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.

20 YEARS
USD 21

40 YEARS
USD 50