

## Dessert Menu

### Crème Brûlée | 14

Tahitian Vanilla Bean Custard, Caramelized Turbinado Sugar, Seasonal Berries

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*Grande Marnier, France 1.5oz pour | 18*

### Cookie Monster | 16

Trio of Cookies: Cinnamon Churro, Strawberry, Lemon Raspberry

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*Kracher, "Cuvée Beerenauslese", Burgenland, Austria, 2020 3oz pour | 25*

### Cheesecake | 18

Strawberry Crèmeux, Fruit Compote, Harry's Berries

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*Royal Tokaji "5 Puttonyos", Hungary 2017 3oz pour | 29*

### Turtle Sundae | 18

Caramel Ice Cream, Chocolate Ganache, Brownie, Candied Pecans

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*Graham's 20 year Tawny Port 3oz pour served tableside from a 4.5L | 27*

### Tuxedo Chocolate Cake | 18

Espresso Chocolate Sponge, Milk and White Chocolate Ganache, Oreo

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*Quinta du Noval Vintage Ruby Port 2018 3oz pour | 25*

### Baked Nevada | 36

Raspberry Sorbet, Toasted Meringue, Coconut Lime Cake

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*Moscato+Brachetto d'Asti, E.Perrone "Bigaro", Italy 2023 | 750ml | 72 • Glass | 18*

Serves 4-6

## — Ice Cream —

Trio 13 | Scoop 5

**Tahitian Vanilla Bean | Chocolate | Pistachio | Caramel**

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*Lustau "East India Solera" Cream Sherry 3oz pour | 14*

Drizzle on top of ice cream for a satisfying sundae effect

## — Assorted Sorbet —

Trio 13 | Scoop 5

**Strawberry | Mango | Yuzu Lime | Pineapple**

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*Moscato d' Asti, E. Perrone "Sourgal", Italy 2023 5oz pour | 18*