

Carversteak

Dessert Menu

Crème Brûlée | 14

Tahitian Vanilla Bean Custard, Caramelized Turbinado Sugar, Seasonal Berries

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Grand Marnier, France 1.5oz pour | 18

Cheesecake | 16

Graham Sablé, Moscato d'Asti, Blueberry Compote

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Tommaso Bussola, Recioto Classico, Veneto, Italy 2018 3oz pour | 42

Carrot Cake | 20

Spiced Sponge Cake, Cream Cheese Mousse, Candied Pecans

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Amaro Nonino "Quintessentia", Friuli, Italy 1.5oz | \$16

Cookie Monster | 18

Trio of Cookies: Blueberry Cheesecake, White Chocolate Macadamia, Caramel Shortbread

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Graham's 20 Year Tawny Port, 3 oz pour, tableside from a 4.5 L bottle | 27

Tuxedo Chocolate Cake | 18

Espresso Chocolate Sponge, Vanilla & Milk Chocolate Whipped Ganache

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Dow's Quinta do Bomfim, Vintage Ruby Port 2013 3oz pour | 22

Carversteak Sundae | 20

Vanilla Bean Ice Cream, Hot Fudge, Candied Almonds

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Kracher, "Cuvée Beerenauslese", Burgenland, Austria, 2021 3oz pour | 25

Baked Nevada | 36

Vanilla Bean Ice Cream, Harry's Strawberry Sorbet, Vanilla Sponge, Yuzu Strawberry Sauce. Serves 4-6

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Moscato+Brachetto d'Asti, E.Perrone "Bigaro", Italy 2024 | 750ml | 72 • Glass | 18

Affogato | 24

Fior di latte gelato "drowned" tableside with a shot of rich, hot illy espresso

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Elevate it with Licor 43 - a golden Spanish liqueur with warm vanilla and citrus notes | +8

Ice Cream

Trio 13 | Scoop 5

Vanilla Bean | Dark Chocolate | Malted Cookies & Cream

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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

Yuzu Lime | Mango | Harry's Strawberry

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Moscato d'Asti, E. Perrone "Sourgal", Italy, 2024, 5oz pour | 18

Coffee & Espresso by illy

Renowned Italian 100% Arabica blend, smooth and aromatic with a silky crema

Espresso 6 | Macchiato 6 | Cappuccino 7 | Caffè Latte 7 | Americano 6 | Decaffeinated Espresso 6

