

DESSERT

SWEET

WALLY'S CAPPUCCINO	17
espresso custard, cocoa nib crumble, pecans, milk foam, vanilla gelato	
CHOCOLATE HAZELNUT FONDANT	18
chocolate fondant, hazelnut cremeux, candied hazelnuts, hazelnut tuile, hazelnut gelato	
APPLE TARTE TATIN	19
caramelized cinnamon honeycrisp apples, puff pastry served warm, vanilla gelato	
SEASONAL FRUIT	14
seasonal farmer's market fruit and sorbet selections	
CHOCOLATE BOARD	29
assorted dark & milk chocolates, served with fruit and nuts	
GELATO & SORBET	4 / scoop
seasonal selections	

DESSERT BY THE GLASS

2016 ROYAL TOKAJI 5 PUTTONYOS	23
2018 CHATEAU ROUMIEU-LACOSTE SAUTERNES	29
2005 CHATEAU D'YQUEM SAUTERNES	145
CARDINAL DU FOUR 21 YEAR ARMAGNAC	110
LOUIS XIII COGNAC	650
HENNESSY X.O. COGNAC	75
REMY 1738 ACCORD ROYAL COGNAC	20
GERMAIN-ROBIN SELECT BARREL X.O. BRANDY	32
GRAND MARNIER CENTENAIRE	45
2017 DOW'S VINTAGE PORTO	25
1962 COSSART GORDON BUAL MADEIRA	29
1968 BLANDYS MADEIRA	50
LUSTAU EAST INDIA SOLERA JEREZ NV SHERRY	17
KOPKE 20YR	20

PASTRY CHEF: NATALIE ALCARAZ
EXECUTIVE CHEF: SHAWN WALLACE



DESSERT

SWEET

WALLY'S CAPPUCCINO	17
espresso custard, cocoa nib crumble, pecans, milk foam, vanilla gelato	
CHOCOLATE HAZELNUT FONDANT	18
chocolate fondant, hazelnut cremeux, candied hazelnuts, hazelnut tuile, hazelnut gelato	
APPLE TARTE TATIN	19
caramelized cinnamon honeycrisp apples, puff pastry served warm, vanilla gelato	
SEASONAL FRUIT	14
seasonal farmer's market fruit and sorbet selections	
CHOCOLATE BOARD	29
assorted dark & milk chocolates, served with fruit and nuts	
GELATO & SORBET	4 / scoop
seasonal selections	

DESSERT BY THE GLASS

2016 ROYAL TOKAJI 5 PUTTONYOS	23
2018 CHATEAU ROUMIEU-LACOSTE SAUTERNES	29
2005 CHATEAU D'YQUEM SAUTERNES	145
CARDINAL DU FOUR 21 YEAR ARMAGNAC	110
LOUIS XIII COGNAC	650
HENNESSY X.O. COGNAC	75
REMY 1738 ACCORD ROYAL COGNAC	20
GERMAIN-ROBIN SELECT BARREL X.O. BRANDY	32
GRAND MARNIER CENTENAIRE	45
2017 DOW'S VINTAGE PORTO	25
1962 COSSART GORDON BUAL MADEIRA	29
1968 BLANDYS MADEIRA	50
LUSTAU EAST INDIA SOLERA JEREZ NV SHERRY	17
KOPKE 20YR	20

PASTRY CHEF: NATALIE ALCARAZ
EXECUTIVE CHEF: SHAWN WALLACE

