

dessert

+ DIGESTIFS

ice cream | sorbet (V, VG, GF) 8
daily selection

pudding chômeur (VG) 16
crème anglaise, Nyman Farms maple syrup

carrot walnut cake (VG) 16
raspberry gel, mint

strawberry sumac oat bar (VG) 14
vanilla ice cream

sea salt chocolate brownie (VG) 14
drunken cherries, vanilla ice cream

cheese board (VG) 28
chef's pick of 4 artisanal cheeses, local honey, fruit preserves,
sourdough, Jöey Nordic seed crisps

Taylor Fladgate Tawny 10 Year 14
Douro, Portugal [2 oz]

Taylor Fladgate Tawny 20 Year 18
Douro, Portugal [2 oz]

Karlo Estates, 2019 'VanAlstine White' 12
Frontenac Blanc [2oz]

Hennessey V.S.O.P 17
Cognac, France

Hennessey X.O 39
Cognac, France

nitro espresso martini 18
Grey Goose vodka, Kahlua, espresso, sea salt [2oz]

EXECUTIVE CHEF AMANDA RAY

(VG) vegetarian

(V) vegan

(GF) gluten-free

Please inform your server of any allergies.