

• **DESSERTS** •

Pastry Chef

MARY REAGAN STARRETT

\$12

EGGNOG CUSTARD

Almond Stars

COCONUT-PISTACHIO CARROT CAKE

Spiced Cream Cheese Frosting, Pomegranate-Date Syrup

RYE CHOCOLATE TART

Cherry Compote, Coffee Whipped Cream

POPPY SEED OLIVE OIL CAKE

Lime Curd, Mascarpone Mousse



• **AFTER DINNER DRINKS** •



**EXPLORADORA
FRENCH PRESS COFFEE**

for two 5 / for four 10

HUGO LOOSE LEAF TEA

Rainier, Jasmine Bai Hao, Hugo Grey

5

COLD-BREW 'MARTINI'

Old Soul High-Rye, Hoodoo, Kahlua,
Chicory Cold-Brew, Cream

12

• **DIGESTIFS** •

LIMONCELLO

8

NIEPOORT LATE BOTTLED VINTAGE PORT

8

AVERNA

8

CYNAR

8

FERNET BRANCA

8

HOODOO

8

CARDAMARO

8

NIEPOORT 10 YEARS OLD WHITE

12

