

• DESSERTS •

Pastry Chef

MARY REAGAN STARRETT

\$12

PEACH TRIFLE

Buttermilk Custard,
Black Pepper Pound Cake

CHOCOLATE-TAHINI TART

Coconut Caramel,
Candied Lime

SAFFRON TRES LECHES

Crushed Pistachios

STRAWBERRY-SALTINE PIE

Hibiscus Curd, Whip Cream



• 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

13

• DIGESTIFS •

LIMONCELLO

8

NIEPOORT LATE BOTTLED VINTAGE PORT

8

AVERNA

8

CYNAR

8

FERNET BRANCA

8

HOODOO

8

NIEPOORT 10 YEARS OLD WHITE

12

