

— • **DESSERTS** • —

Pastry Chef

MARY REAGAN STARRETT

\$12

PEAR TARTE TATIN

Chai Gelato

GOAT CHEESECAKE

Pistachio, Cranberry Compote

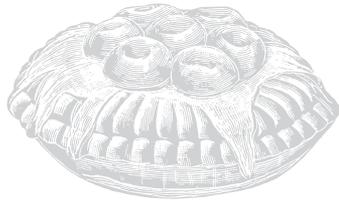
ROASTED BANANA PAVLOVA

Bourbon Caramel, Cinnamon Graham Crumble

CARDAMOM CHOCOLATE

TORTE

Toasted Marshmallow, Cherry Coulis



— • **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'

Cathead Vodka, Hoodoo Espresso,
Chicory Cold Brew, Turbinado

Add Bailey's Irish Cream or

Buffalo Trace Bourbon Cream for \$1

13

— • **DIGESTIFS** • —

HOUSE-MADE LIMONCELLO

8

NIEPOORT LATE BOTTLED VINTAGE PORT

8

AVERNA

8

CYNAR

8

FERNET BRANCA

8

HOODOO

8

NIEPOORT 10 YEARS OLD WHITE

12

