

• **DESSERTS** •

\$12

CHERRY-ROSE PROFITEROLES

Sour Cherry Curd

CARROT CAKE

Pomegranate Molasses, Pistachio

**MINT CHOCOLATE
SEMIFREDDO**

Salted-Bourbon Caramel

COCONUT CHEESECAKE

Tamarind Gastrique, Saltine Crust



Pastry Chef

MARY REAGAN STARRETT

• **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

