

DESSERT

Apple Terrine | 16

miso white chocolate ice cream, milk crumb, sumac meringue, apple gelée, crispy phyllo, white shoyu syrup, custard

Banoffee | 16

koji banana ice cream, banana cremeux, dark chocolate mousse, cocoa nib tuile, chicory caramel, date cake

Brûléed Mousse | 16

nama chocolate, spiced pear compote, gooseberry tajin granita, oat crisp, balsamic reduction

Cerise | 16

cherry chantilly, speculaas ganache, preserved cherry, vanilla sablé, chambord glaze

Cheese Board | 33

Cheese & Charcuterie Board | 40

cured meats & cheeses, pickles, mostarda, olive tapenade, fruit, Pinot Noir sauce, honey, saltines, fruit bread

AFTER DINNER LIBATIONS

Espresso Martini | 18

vodka, kahlua, espresso | 2oz

Taylor Fladgate 10yr 2oz | 16

50th Parallel Estate Late Harvest Riesling 2oz | 16

375mL bottle | 90

Glenfiddich 12yr 1oz | 12

cooked pear, honey, flowers and sweet spices

Oban 14yr 1oz | 17

flavors of highlands mingle with the peaty maritime character of the islands

Hennessy VS 1oz | 12

hints of cocoa with a warm fruity finish

EXECUTIVE PASTRY CHEF NOEL DIZON



Gluten-Free



Vegetarian